

DECEMBER 22, 1956

THE NATIONAL *Provisioner*

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THE NATIONAL Provisioner

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THE NATIONAL

PROVISIONER

VOL. 135 No. 25

DECEMBER 22, 1956

No Dead Hand

No dead hand of an earlier generation should be allowed to hold the economic and social life of today in a pattern which is no longer appropriate or necessary. Laws, regulations and the legal precedents used by the courts can become just as obsolete as the steam locomotive, the battleship, the bell hog scraper and the rocker for sausage meat.

One great segment of our economic life—transportation—appears to be almost inextricably tangled in laws and regulations which may have been consistent with the mores and circumstances of 60 or 70 years ago, but which do not fit the conditions of today. As a result, both the railroads and the other carriers—which did not even exist when the general regulatory pattern was established—must operate under restrictions which do not permit their optimum use for the good of the whole nation and their owners.

Without commenting on the merits or demerits of some of the arguments advanced by those large packers who are seeking modification of the consent decree of 1920, we do believe that the whole question deserves re-examination at this time.

As the packers point out in their briefs (see page 16), not only has the within-the-meat-industry position of these companies changed during the 36 years since the decree was entered, but the whole food field has undergone a revolution in almost all its segments. For example, who would have dreamed in 1920 that mass retailing—which means mass buying power at the wholesale level—would have developed to its current state? It may well be that the measures which preserved competition in 1920, actually throttle it today—to the detriment of producers, retailers, consumers and *all* packers and sausage manufacturers.

In any case we do not believe that the meat and other food industries should be forced to evolve along unrealistic and distorted lines—as has transportation—through failure to reappraise the restrictions which have been laid upon them to preserve competition.

News and Views

About 4 Per Cent fewer hogs will come to slaughter in the spring and early summer of 1957 than in the like period this year, as a result of a similar reduction in the fall pig crop. Moreover, if farmers stick to their present breeding intentions, the 1957 spring crop will be cut about 2 per cent below 1956 and 9 per cent below average, foreshadowing a slightly lower level of pork production in the latter part of 1957. See page 41 for full report on the 1956 pig crop by the USDA.

Modification Of the 1920 packer consent decree which prevents Swift & Company, Armour and Company and two other packers from participating in a variety of operations was asked late last week by Swift and Armour in separate petitions filed in U. S. District Court for the District of Columbia. Similar relief was requested earlier this month by The Cudahy Packing Co. The other packer bound by the decree, Wilson & Co., Inc., has not indicated whether it will seek release from the restrictions. Arguing that the decree is obsolete and restricts competition, the Swift and Armour briefs request relief from those provisions that prevent them from processing and distributing many non-meat foods and other items and from engaging in retail trade. (See page 16 for details.)

Improved Earnings for the 1956 fiscal year are indicated for Armour and Company, Chicago, and The Rath Packing Co., Waterloo, Iowa, although final audited figures will not be available until next month, the companies have disclosed. F. W. Specht, Armour president and chairman, announced that net income of that company for the year ended November 2 will be about \$14,000,000, compared with \$10,107,614 in the 1955 year. Rath earnings for the year ended October 27 were about \$4 a share, compared with \$2.93 a share in fiscal 1955, Howard H. Rath, chairman, revealed. He did not indicate total estimated earnings. The Rath board of directors has declared a 10 per cent stock dividend on the common, payable January 16 to stockholders of record December 26. Four regular quarterly cash dividends of 35c each were paid by Rath during 1956, the company said, and it intends to continue the quarterly 35c cash dividends, subject to the availability of future earnings and board authorization.

How To Move America's expected big supply of meat onto consumers' tables in 1957 will be the principal topic of discussion at the 11th annual convention of the Western States Meat Packers Association at the Sheraton-Palace Hotel, San Francisco, February 18-21. More than 2,000 meat packers and processors from ten western states are expected to attend the convention and its accompanying suppliers' exposition, according to E. Floyd Forbes, WSMPA president and general manager. The constantly increasing spread in meat prices between producer and consumer, attributed to rising processing and packaging costs, will be another matter of convention concern.

Emergency Freight rate increases of 7 per cent for eastern railroads and 5 per cent for western railroads were authorized this week by the Interstate Commerce Commission. A maximum increase of 5 per cent, however, was specified by the ICC on livestock, fresh meats and packinghouse products. The railroads said that the newly-authorized higher freight rates will be made effective on Friday, December 28. A request by southern railroads for a 7 per cent emergency increase is scheduled for a hearing January 7. The rate boost comes on top of a general 6 per cent nationwide increase authorized by the ICC last March. The eastern and western roads also have petitioned for a 15 per cent general freight rate increase in addition to the emergency boost.

Beef Boning Firm Capitalizes



Arthur Lang, Morris Fruchtbaum and George Yaffe examine canning room blue prints.



DESIGNED and built for the production of boneless beef, the plant of the Central Beef Co. of Boston features streamlined put-through of product, a "core" refrigerated area and a readily expandable structure. The plant was designed by Morris Fruchtbaum, engineer and architect of Philadelphia, and built as a part of the Southampton Boston Market project. (See THE NATIONAL PROVISIONER of January 2, 1955 for details on the terminal project.)

The refrigeration core of the plant consists of the blast and sharp freezer rooms located in the center of the structure. On one side of the building is a large cooler with a capacity of 12 cars. The back and the other side



VIEW OF boning area shows lighting and air distribution systems. Overhead rail is used to move primal cuts to boning stations.

of the plant house the firm's L-shaped boning operation, while the truck loading dock and operating offices lie along the front. The arrangement lessens the refrigeration load since the boning and holding areas, with their moderate temperatures, are nearest to the outside, according to partner Arthur Lang. The temperature split between these rooms and the outside air is much less than if the freezers were located on the outside.

Since the sharp freezer is held at -10° and the blast freezer at -35° , little additional refrigerating effect is needed in the boning and holding coolers where the temperatures are thermostatically regulated.

Incoming beef is received at the back of the plant where either three or six rail cars can be spotted and unloaded from parallel side tracks. The receiving dock opens into the holding cooler in which the rails run across the shorter dimension of the room (from the side wall toward the center) and are fed at one end and discharge onto the rails leading to the boning area from the other. The shorter rail length is used since it makes it easier to sort the meat.

With product coming in along one side of the cooler and moving out on the other, it is possible to receive, sort, prepare for boning and discharge the meat without interruption. Management considers this arrangement a distinct advantage since neither car unloading nor other operations interfere with movement of beef to the boning room, Lang pointed out.

On moving into the boning room the quarters first pass the bandsaw breakdown station and the resulting cuts are placed on a wide conveyor that carries them to the 24 butcher stations along both sides of the main boning table. If rough primal cuts are being boned they move from the cooler to the butcher stations via an overhead rail running parallel with the table. Material handlers place the rough cuts on the table for the butchers. Boned and trimmed meats and trimmings are conveyed to the end of the line where an employee sorts them and places them in trucks.

The butchers place bones and excess fat on a neoprene



AT END OF boning conveyor one employee sorts boned cuts, while two other butchers perform specialty boning operations.

lizen Freezer Core

belt conveyor running above the main line. Previously the bones and fat were discharged at the end of the boning conveyor line into drums and trucks and were then moved to the front of the plant for boxing or to the loading dock for pickup by rendering plant trucks. At the suggestion of Richard F. Murphy, Jr., meat inspection supervisor at the Boston station, management installed an overhead conveyor system that carries these materials to the packoff section, which lies at right angles to the boning area and occupies the space along one wall.

The new conveyor, which is anchored to the ceiling, saves some 100 ft. of trucking and frees considerable equipment, states George Yaffe, partner. Now, if the bones are to be boxed, they discharge directly at the packoff station; if they are to be rendered, they fall directly into drums which are then moved to the loading dock. Trucks are no longer tied up hauling bones to the boxing station and the extra operation of lifting them from the truck into the box is eliminated.

Management also adopted another suggestion by Murphy: a two-in-one grinding operation. Previously, the plant ground its hamburger through two grinders and the meat was shoveled into the hopper pan for each grind. At Murphy's suggestion a conveyorized setup was adopted under which the first grinder discharges directly onto a conveyor that carries the meat to the hopper of the second grinder. An employee stationed on a platform at each grinder guides the meat into the throat. A material handler keeps the pan of the first grinder full of meat so that the machine is working at full capacity and the second feeder does the same for the second unit. The latter discharges directly into the rectangular mold in which the meat is shaped into a loaf. A two-man crew wraps the hamburger in freezer paper.

The arrangement keeps the whole crew of four men working without the interruptions normal to a two-shovel filling operation. Furthermore, the grinders are kept working at capacity and are not allowed to heat up through idle running, safeguarding the quality of the product, reports Red Romano, plant superintendent. He estimates

that the technique increases efficiency by 15 per cent.

The packoff station is adjacent to the grinding location. Here the various cuts and hamburger meat are weighed. From this packoff station the boxes move on a roller conveyor to a machine strapper close to the bone boxing point. One operator mechanically straps the output from the meat and bone packoff stations. The boxes of meats are palletized with each layer of the boxed product being separated from the meat by a pallet. This method is used to expose the maximum container surface in the blast freezer and, while it does require additional space, this factor is more than offset by the increased efficiency of the freezer. The blast freezer can handle approximately 75,000 lbs. of product per day.

The freezer facilities form the core of the U pattern through which product flows with the fresh meat cooler on one side and the L-shaped boning-packing sections on the other. The blast freezer occupies the rear of the low temperature area and the holding freezer the front; as product is frozen it is moved to the holding freezer, which opens directly onto the loading dock. This arrangement minimizes backtracking, according to Romano.

Product is moved and stacked in skid lots with industrial lift trucks.

Since the boning and holding coolers are adjacent to the sub-zero temperatures of the freezers on one side and, during the winter, to low ambient temperatures on the other, provision has been made for introducing heat into the rooms during winter cold spells.

The layout of the plant will permit expansion with
[Continued on page 27]



RED ROMANO, plant superintendent, checks beef with cooler man.



RICHARD F. MURPHY, Jr., (third from right), who suggested operating layout, is shown watching hamburger grinding and packoff.



TWO-IN-ONE grinding operation utilizes inclined conveyor to transfer product from the first to the second grinding unit.

Swift, Armour Ask Relief from Consent Decree Ban on Handling Non-Meat Items

Relief from restrictions of the 1920 packer consent decree which prevent them from processing and distributing many foods and some non-food products and from engaging in retail trade is being sought by Swift & Company and Armour and Company in separate petitions filed late last week in U. S. District Court for the District of Columbia.

A similar request was made earlier this month by The Cudahy Packing Co. Wilson & Co., Inc., the only other packer bound by the decree, has not indicated its attitude.

The Swift and Armour briefs stress the fact that only four of the more than 2,300 meat packers throughout the country are subject to the restrictions of the 36-year-old decree. Instead of fostering competition, which was the intent of the decree, it now restrains competition, they contend.

The petitions ask for relief from four restrictions that prevent the companies from: 1) dealing in approximately 140 food and non-food products, chiefly vegetables, fruit, fish and groceries; 2) using their distribution facilities, such as wholesale branches and trucks, for the handling of any of those restricted products; 3) owning and operating retail meat markets, and 4) dealing in fresh milk or cream.

Porter M. Jarvis, Swift president, in announcing the action, said the company seeks partial modification of the decree for the purpose of providing greater service to customers, agricultural producers and consumers of the nation.

"The decree, entered more than a generation ago, is obsolete and unneeded," Jarvis said. "It restricts competition in the industry which produces the most fundamental necessity of life. Fair competition is essential to everyone's well-being and progress."

If Swift were free to compete and adapt its business to modern conditions, Jarvis said, "it would tend to improve the quality or decrease the prices of products that consumers buy. It would also tend to increase the income received by agricultural producers."

F. W. Specht, Armour president and chairman, said: "There is grave doubt that the consent decree ever served any useful purpose, but the sweeping changes which have taken place in the last 36 years certainly make the decree obsolete and oppressive today."

He pointed out that Armour is pro-

hibited from competing in the manufacture and sale of products which had not even been discovered at the time the consent decree was signed.

"The far-reaching changes in the food industry and in the economy generally are familiar to everyone," Specht continued. "We do much more processing and packaging than in 1920, and there are many new products. There have been radical changes in transportation, distribution and retailing since that time.

"All we ask is the same freedom our competitors enjoy to meet modern conditions, and thereby improve our service in marketing farm products for the benefit of both producers and consumers. The food industry is a vital industry, and it should be kept strong, competitive and progressive for the good of all."

The Armour petition discusses the great progress made through research in developing new food products, better processing and better packaging techniques and states the decree has retarded competitive research. The brief also notes that the Packers and Stockyards Act and the Robinson-Patman Act, passed since the consent decree was signed, have met many competitive situations in the food industry that caused complaints many years ago. Swift also says the decree has adversely affected its research.

The meat industry today is even more highly competitive than in 1930 when the U. S. District Court for the District of Columbia found that no

monopoly or combination existed in meat packing and that the defendants were in active competition in the purchase of livestock and in sale of their products, the Swift petition declares.

The brief says that Swift's proportion of the total U. S. meat production (dressed weight basis) was 15.9 per cent in 1930, reached a high point of 17.8 per cent in 1936 and declined to 14.6 per cent in 1955. Its proportion of commercial meat production, excluding livestock slaughtered on farms, was 20.4 per cent in 1936 and amounted to 15.4 per cent in 1955.

"At the same time, a number of important non-defendant meat packer competitors have grown rapidly, have substantially increased their proportion of total meat production and have increased their sales volume at a much more rapid rate than Swift," the brief points out, adding that many packers in 1955 earned profits which exceeded those of Swift as a per cent of sales and also as a per cent of net worth.

Armour, in tracing its decline as a national slaughterer of livestock, said that in 1921, the company, together with Morris & Co., Inc., which Armour acquired in 1923, accounted for 18.9 per cent (in terms of live weight) of the commercial slaughter of cattle, hogs, calves and sheep combined. In 1955, Armour accounted for only 13.4 per cent of the slaughter, a decline in position of 29 per cent.

The meat packing industry has become one of the least profitable of American industries in percentage of return on sales and net worth, both companies point out. The most profitable branch of the meat business is the manufacture of sausage and other meat products. However, the petitions state, the increasing amount of processing done by large retailers and other distributors threatens seriously to impair the already low returns of Swift and Armour by forcing them to be increasingly dependent upon the very low earnings obtained from slaughtering and sale of fresh pork, beef, veal and lamb.

Another serious threat to Swift and Armour operations, the petitions say, is the private labeling of meat products by major corporate chains and voluntary and cooperative retail groups. This private brand trend already has caused a substantial decline in the appearance of Swift and Armour brands on the shelves of the nation's stores, with a consequent loss of sales, according to the briefs, which state that the consent decree restrictions prevent the companies from taking steps to improve the adequacy of outlets for their products.



NEW RECIPE folders featuring lesser known cuts of lamb, such as shanks, breast, shoulder cuts, riblets and ground lamb, are being distributed through meat retailers by American Sheep Producers Council, 909 Seventeenth St., Denver 2, Colo. The full-color recipe folders, point-of-purchase material and display holders are available without charge from the council (see page 17).

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LAMB's your meat
for a barbecue treat!

LAMB's your meat
for a family treat!



Consumer Ads Stimulate Lamb Demand



THE first half of a lamb promotion campaign sponsored by the American Sheep Producers Council, Denver, is coming to its conclusion at the end of December. During this period, the Council will have used some 175,000 lines of newspaper copy to promote lamb as a three-time-a-day meat meal. The newspaper ads, backed with spot radio and TV announcements, were placed in papers in 15 key cities in which the Council wished to increase lamb consumption.

A \$800,000 advertising and promotion budget was allocated by the Council for the fiscal year, July 1, 1956 to June 30, 1957. The backbone of the campaign has been the "lamb's your meat" ads placed in the food sections of metropolitan newspapers. These ads have shown people enjoying a meal built around lamb and each ad has included the recipe for the meal. Lamb was presented for breakfast, luncheon, dinner and for parties and barbecues.

To get better acceptance of lamb in the selected cities, the Council also distributed small recipe booklets describing five lamb dishes. Each of the dishes described was featured in a full-color illustration on the reverse side of the recipe. The dishes included lamb shanks as a man's dish; roast shoulder of lamb as the best dish you ever ate, and broiled lamb chops as the hurry-up meal.

The Council also made use of two booklets prepared by the National Live Stock and Meat Board, "All About Lamb," and "Cashing In On Lamb."

The first booklet has 40 recipes for lamb dishes, including three soups and a series of menus planned with lamb for all three meals with cooking and carving instructions. It also has two pages illustrating common retail lamb cuts.

The second booklet tells the retailer how to prepare lamb meat specialties, such as molded duck, crown roast of lamb, french lamb chops, etc. It has complete detailed boning instructions which show step by step preparation.

Gale Smith, director of lamb promotion, says the campaign has been very successful to date and will be continued in 1957.

"has already paid for itself"



For further information write Department P or teletype TWX OA 532

Mepaco

MEAT PACKERS' EQUIPMENT CO.
Telephone KElog 2-1655 • 1226 - 49th Avenue, Oakland 1, California

THE NATIONAL PROVISIONER, DECEMBER 22, 1956

REC'D NOV 6 1956

ESTABLISHED 1800 SMITHFIELD, VA.

E. M. TODD Co.
(INCORPORATED
(SUCCESSORS TO J. R. TODD)

PACKERS AND CURERS OF
TODD
HAMS AND BACON



October 23, 1956

Mr. Charles Hawley
Meat Packers Equipment Company
1226 Forty-ninth Avenue
Oakland 1, California.

Dear Mr. Hawley.

I want to take this opportunity to let you know how our Mepaco Rotary Ham and Bacon Washer has performed during its first year of operation.

The Rotary Washer was very easy to install and due to its compactness, gave us additional space which was needed. During this year, it has operated without any breakdowns and nothing has been spent in replacing parts. Due to the labor and time it has saved, the washer has already paid for itself. Four workers can accomplish more in less time. Also, the hot water under pressure, does a very thorough job of washing hams and bellies for us.

Everyone here is well pleased with this piece of equipment and I am glad to recommend it to any packer who might be interested in purchasing a Mepaco Rotary Ham and Bacon Washer.

I am looking forward to many more years of dependable service from our washer and I thought you might like to know what a fine job it has done for us this far.

Very truly yours,
E. M. TODD COMPANY, INC.
W. W. Paca, Jr.
Treasurer.



THIS YOUR GUARANTEE - PICTURE OF HOG ON EVERY BAG

MEPACO ROTARY HAM AND BACON WASHER does a thoroughly efficient job of washing with hot water under pressure, and an open grid which affords complete rinsing and draining. It doubles output per man per hour; speed is adjustable from 300 to 1000 pieces per hour. The turntable rotates in either direction. Loading and take-off tables may be interchanged. It comes complete with pump and steam injection hot water heater, and is powered by $\frac{1}{2}$ HP and $1\frac{1}{2}$ HP motors. It is an amazing space saver: 72" high, 65" wide, 60" deep.

Operations

CLEANING STICKS MECHANICALLY SAVES LABOR

By cleaning a large number of smokesticks in a special machine, more than two-thirds of the time previously used for hand washing is saved and a consistently better job is done. Designed by Fred Clark, mechanical supervisor of the Bookey Packing Co., Des Moines, Ia., the device cleans 80 wood or 100 metal sticks in 10 minutes. Work previously requiring the full time of two employees is done by one man in three hours.

As constructed by plant mechanics, the washer consists of a means of revolving the sticks in a tank containing a solution of heated detergent which is circulated rapidly. The sticks are placed in the washer horizontally and the ends are held by short basket-like receptacles which are spaced about 6 in. from either end of a central shaft.

The galvanized tank is 18 in. wide, 48 in. long and 16 in. deep with a 1½-in. angle iron flange welded around the upper edge. Legs of 2-in. pipe support the tank at a convenient height. Ends of the shaft extend through the sides of the tank to be supported by outside bearings. Shaft openings in the tank are sealed against leakage by cut pieces of ½-in. thick rubber gasket held in place by bolted-on flanges.

Baskets holding the sticks are made of ¼ in. x 1 in. circular metal bands backed up by an expanded-metal mesh. Easy loading and positive holding of the sticks are accomplished by hinging the bands in readily opened half-sections which are fastened closed by heavy springs.

During operation the baskets rotate at 30 rpm. under power supplied through chain-connected sprockets

from a gear-reduction motor mounted under one side of the tank. The chain drive forestalls any problem of spilled detergent affecting less durable belt-ing, says Clark.

The washing water solution consists of 3 lbs. of Oakite powder No. 161 dissolved in 50 gal. of water. Temperature is raised to 190° by steam coils installed in the bottom of the tank. The heated detergent is forcefully recirculated by a 100 gpm. centrifugal pump driven by a 1½-hp. waterproof motor. The pump assembly is located under the tank and connected by 1½-in. welded pipes to headers in the bottom and sides of the tank. Distribution nozzles are short pieces of ¼-in. pipe screwed into the discharge pipe at regular intervals.

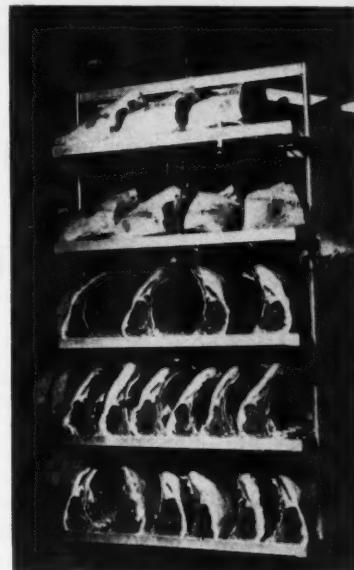
Meat Inspection Granted

MIB has announced the granting of meat inspection to the following firms: Feinberg Kosher Sausage Co., 940 Beech st., St. Paul 6, Minn.; The Great Atlantic & Pacific Tea Co., Everett st. and U. S. Route 1, Westwood, Mass.; Hobo Meat Co., 1204 W. Boone ave., Spokane 12, Wash.; Brown's Packing House, Luray, Va.; Pennsylvania Beef Co., 105 Boulevard ave., Throop, Pa., mail P. O. Box 27, Scranton, Pa., and Famous Foods, Inc., 1401 E. Hattie st., Fort Worth, Tex.

Meat inspection also has been extended to include Signal Packing Co., a subsidiary of P. D. Gwaltney Jr. & Co., Inc., Smithfield, Va., and Spiritas & Sloan, Inc., and Texas Meat Packers, Inc., subsidiaries of Texas Meat & Provision Co., located at 1114 Wood st. in Dallas, Texas.

L. A. Purveyor Designs New Racks and Trees

New ideas in fixed and movable equipment—particularly those items used for storing and ageing meat—have been incorporated in the new plant of Elgee Meats, institutional



and wholesale purveyor of Los Angeles, Cal.

In planning to simplify operations and to improve the efficiency of product movement and storage, partners Al. Levie and Ben Gutterman have worked out some interesting innova-



IN DEMONSTRATING the use of the smoke-stick washer, Fred Clark holds the loading gate in an open position.

tions. One of these is the ageing rack, shown in the top photograph, on which strip loins, top sirloins and





Season's Greetings
and
A Successful 1957
from
The SANFAX Company

We of the Sanfax Company derive a great satisfaction from our association with the Meat producing industry of this country.

Our products have earned a reputation in your industry which we treasure and zealously guard.

No industry can claim a more vital role in our country's health and welfare than that of the Meat packer. The Sanfax Company never ceases to realize an obligation to supply you with the best quality chemical products which scientific knowledge and investigation can produce . . . and at an equitable price. Our chemists, sales engineers, and experience are at your service twenty-four hours a day, 365 days a year.

Always remember, if it bears the Sanfax name, it must do the job . . . or it costs you nothing.

ATLANTA

The SANFAX Company
174 Central Ave., S. W. • Atlanta, Ga.

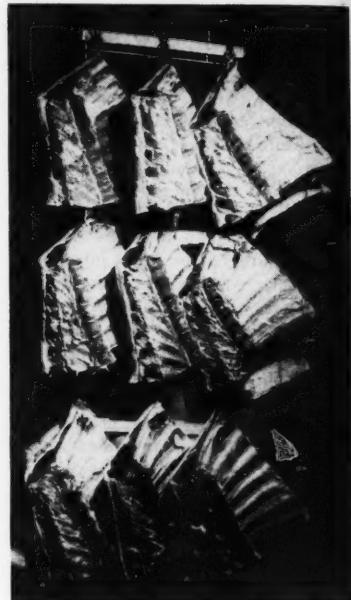
CHICAGO

...manufacturers of specialty products for the Meat Industry

oven prepared ribs are stored.

Another unit is a movable wall rack, used in place of a chuck bar, which saves labor and time and prevents bruising the meat.

A new type of loin ageing tree holds 12 loins and operates on the



overhead rail. Eighteen ribs can be stored on the ageing tree developed by Elgee (see above) against the 10 held by older equipment.

The new plant is a 5,000-sq. ft. brick building with an additional 5,000 ft. of space in the rear for expansion purposes. Present production capacity is 100,000 lbs. of meat a week and 17 persons are employed. The firm hopes to expand its marketing area to include southern California, Nevada and Arizona.

USDA Advisory Group Urges Research on Role of Fats

Initiation of research to learn more about certain factors in foods, particularly the role of fats in human nutrition, was urged by the USDA's home economics research advisory committee at its meeting in Washington, D. C.

The group said the study should include the relationship of the amount and kind of fat to metabolism of other nutrients and the implications when amounts of different types of fat in diets are unusually high or low. Also to be determined would be the fatty-acid requirement by age groups.

The need for research to determine the effect of thawing and refreezing on the quality and safety of frozen food was noted by the group.

The Meat Trail...

McLeod Named Manager of Morrell Fort Worth Plant

JAMES B. MCLEOD has been appointed manager of the Fort Worth,



J. B. MCLEOD



J. J. FISCEL

Tex., plant of John Morrell & Co. He has been operations manager of the plant, formerly Blue Bonnet Packing Co., since it was purchased by Morrell last May.

The company also announced the appointment of JOHN J. FISCEL as sales manager for the Fort Worth plant. He succeeds JAMES S. (JIM) AUSTIN, who resigned from that post earlier this month.

McLeod, 39, a veteran of 15 years service with the Morrell firm, held various supervisory posts in the production departments of the Morrell plant at Ottumwa, Iowa, before his transfer to Fort Worth.

Fiscel is an experienced beef salesman and at one time managed the Morrell branch at Fargo, N. D. More recently he has been manager of the company's southern sales division as well as manager of fresh and cured meat sales for the firm's packing plant at Sioux Falls, South Dakota.



DIAMOND CUFF links are presented to Joseph Sutrick (left) by Morris Segel, president of Wisconsin Packing Co., Milwaukee, at a special dinner honoring Sutrick on his completion of 25 years with the firm. Sutrick started work as a cattle drover, rose through the ranks and now is general manager.

Walter Lloyd, Livestock Conservation Leader, Dies

WALTER LLOYD, 60, general manager of Livestock Conservation, Inc., Chicago, since March, 1955, died of a heart attack December 18, ending a career marked by significant advances in the program to combat livestock diseases, parasites and handling losses.

"His biggest contribution was in making the industry more conscious of the huge \$2,000,000,000 annual loss caused by parasites, disease and improper handling and in creating a greater interest to do something about it," said FRANK KNUTZEN, LCI president and head hog buyer of Swift & Company, Chicago, in tribute to Lloyd.

Under Lloyd's direction, LCI membership increased considerably. He put the organization on a membership supporting basis and secured from major packers a slaughter check-off plan to help finance the LCI program. The 4-H Club livestock conservation program also became national in scope largely through his efforts in its behalf.

Before joining LCI, Lloyd served many years in the agricultural field. He was farm service director of Kraft Foods Co., Chicago, for ten years, editor of the *Ohio Farmer* from 1920 to 1942 and with the War Foods Administration in Washington, D. C., during World War II.

He is survived by the widow, IRENE, and six children.

Seitz Awards Contracts for New St. Joseph Beef Plant

Seitz Packing Co., St. Joseph, Mo., has awarded contracts for a new beef slaughtering plant to be built at Packers ave. and Lake rd., replacing the company's present slaughtering plant at 16th and Garfield ave., E. Y. LINGLE, president, and GARLAND WILSON, vice president, announced.

They said the new location, at the north end of the cattle pens at the stockyards, will be much more advantageous. Plans call for a one-story building with basement, of concrete and steel construction, with approximately 25,000 sq. ft. of floor space. Construction will begin immediately,

and the plant is expected to be opened about the first of next October, Lingle and Wilson said.

Cattle killing capacity of the new plant will be 1,000 to 1,200 head per week. Slaughtering, chilling and loading operations all will be on one floor. The basement will contain facilities for complete processing of byproducts.

Lehr Construction Co. is the general contractor. Sub-contractors are Beadnell Electric Co., Industrial Heating & Plumbing Co. and Preston Refrigeration Co. JOHN TROY of Omaha is the architect for the plant.

JOBS

The election of GEORGE G. ABRAHAM as president of Illinois Packing Co., Chicago, was announced this week by the board of directors. The new president also will continue as general manager of the concern.

Abraham joined the company as general manager in the summer of 1955. He was president of Abraham Brothers Packing Co., Memphis, Tenn., until 1950, when that company was acquired by Wilson & Co., Inc., Chicago. Abraham then served as general manager of the Memphis concern. Previous president of Illinois Packing Co. was ELLARD PFAELZER, who stepped down from that post some time ago but still is associated with the firm as a director.

S. GRAHAM HOLMES, a 30-year hotel industry veteran, has joined the sales staff of Metropolitan Meat Supply Co., Detroit, JOHN T. VIRGIN, president, announced. Holmes has been chef for various major hotels and clubs, including the Statler and Ft. Shelby in Detroit. With his

back-of-the-house experience, he will specialize in hotel and club accounts and direct this phase of the sales work for Metropolitan Meat Supply Co.

The promotion of two men at Little Rock Packing Co., Little Rock,

WALTER LLOYD



S. G. HOLMES



Ark., was announced by CHRIS E. FINKBEINER, president, at the company's 41st annual sales meeting. ART SCHNIPPER, with the firm eight years, was named co-ordinator of public relations, advertising and chain accounts in Arkansas. SHERMAN WILLIAMS, who joined the company three years ago, was promoted to co-ordinator of the Greater Little Rock sales unit.

The appointment of CARL WELCH as export sales manager of Wilson & Co., Inc., Chicago, has been announced by the company. Welch, until his new appointment, had been manager of the Wilson Export-Import Co. in charge of export sales in the western hemisphere since 1951. He joined the company in 1947 at the Oklahoma City packing plant.

J. C. THOMPSON has been appointed office manager of the Armour and Company plant at Columbus, Ohio, succeeding A. E. SCHMIDT, who has been transferred to the Armour plant at St. Joseph, Mo., as office manager. Schmidt replaces D. V. L. BROWN, now office manager at the Omaha plant of Armour.

PLANTS

A new meat processing plant expected to cost between \$150,000 and \$200,000 will be constructed soon at Robstown, Tex., JOHN E. BATES, chairman of the industrial committee of the Robstown Chamber of Commerce, announced. He said the plant will be built by SAM HAUSMAN, Corpus Christi, who has entered into a sales contract with the city for the purchase of a ten-acre site. The plant will employ 50 persons.

Armour and Company has closed its 29-year-old branch at Brockton, Mass., explaining that changing times, "particularly transportationwise," and changing methods of meat handling forced the shutdown.

All previous sales records of Berks Packing Co., Inc., Reading, Pa., have been broken this year with the sale of skinless frankfurters, DONALD TROUT, sales manager, announced. He said the firm had sold more than 15,000,000 franks by early December. Weekly volume of the plant is 70 tons of fresh pork and manufactured products. The firm has more than 80 full-time employees. Trout's



CARL WELCH

comments were part of a weekly "Boost Berks" series broadcast simultaneously on Reading's three stations.

Fire of undetermined origin destroyed the plant of Robison Bros. Packing Co., Batesville, Miss. The loss was estimated at about \$100,000.

TRAILMARKS

NORMAN KIRK of the general superintendent's office, Canada Packers, Ltd., Toronto, has been elected chairman of the Ontario Meat Packers Safety Council for 1957. He also has been elected chairman of the food product section of the Industrial Accident Prevention Associations for 1957. In the latter post, he will give safety leadership to all food processing companies in Ontario.

JEFFERSON E. ALDRICH, former director of sales and advertising of THE NATIONAL PROVISIONER, has been appointed vice president of Warner and Todd, Inc., St. Louis advertising agency. Before joining the NP, Aldrich served 13 years with the Curtis Publishing Co. on the advertising staffs of the *Saturday Evening Post* and the *Country Gentleman*. He also has been western manager for *Argosy* magazine.

W. K. TRAYNOR of Swift & Company, Chicago, has been elected vice president of the Chicago Tax Club.

Plymouth Rock Provision Co., Inc., New York City, has appointed the

Rockmore Co., New York City, to direct its 1957 advertising program.

DEATHS

WILLIAM F. JAUSS, 90, who retired 15 years ago as president of Fulton Packing Co., Chicago, died December 17. The firm was sold at the time of his retirement.

WILLIAM ROBERTSON, 66, partner in Petersen-Priceman, Inc., Chicago and Philadelphia, died of a heart attack December 18. He was in charge of the Philadelphia office. Robertson had been in the brokerage business in both cities for the past 12 years. He served as a meat marketing specialist for the federal government during World War II and had spent many years in both the packing and retail meat fields before that time.

FRANK H. BETTON, 88, who was superintendent and general manager of the Kansas City Stockyards Co. until his retirement in 1933, is dead. He moved to Lynchburg, Va., about 15 years ago.

FRANZ E. KAUDERS, vice president of General Hide & Skin Corp., New York City, died suddenly.

ORVIS T. HENKLE, 85, treasurer of the International Livestock Exposition, Chicago, and chairman of the exposition's horse show, died December 17. He retired as executive vice president of the Union Stock Yards & Transit Co., Chicago, in 1944 after 41 years of service with the company.



MILWAUKEE SPONSORSHIP of new MGM series of full-length feature movies was announced to salesmen of Cudahy Brothers Co., Cudahy, Wis., via closed-circuit, intra-station telecast at WXIX, CBS network-owned UHF station. Cudahy salesmen watched over large-screen set in station's conference room while above panel in separate studio outlined advertising and merchandising plans for movies. Panel members (l. to r.) are: Roy Hilligoss and Richard E. Johnson, copywriter and account executive, respectively, Klau-Van Pietersen-Dunlap, Inc.; Alan J. McCullough, advertising manager, Cudahy Brothers Co.; Noel Turner, KVPD vice president; Ed Bunker, general manager of WXIX, and Leon Drew of WXIX.

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XIX.

22, 1956

For hams with
mouth-watering

color appeal

use CURAFOS®!

CURAFOS in pumping pickle develops a better, brighter color in boiled, canned and smoked hams. Customers' mouths water when they see the appetizing color of CURAFOS-cured hams.

And—when they taste the moister, richer flavor . . . they are sold for life. For CURAFOS increases the moisture retaining capacity of lean meat fibres—natural juices and soluble proteins are *kept in the ham!*—Cookout is substantially reduced.

As a bonus, the better color developed by CURAFOS is also more even, and longer lasting—increased shelf life is assured.

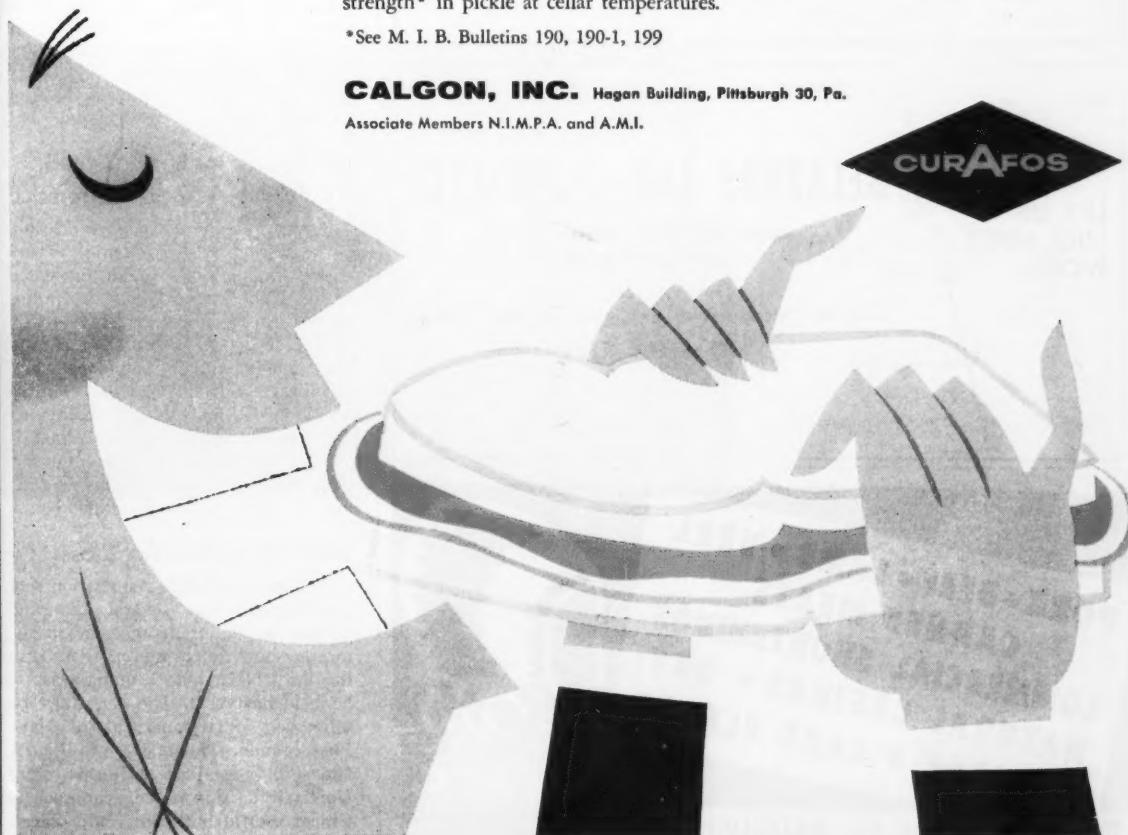
CURAFOS brand phosphates are fully licensed for use under U. S. Patent 2,513,094 and Canadian Patent 471,769. CURAFOS brand phosphates are especially processed for ease of solution at full permitted strength* in pickle at cellar temperatures.

*See M. I. B. Bulletins 190, 190-1, 199

CALGON, INC. Hagan Building, Pittsburgh 30, Pa.

Associate Members N.I.M.P.A. and A.M.I.

CURAFOS



Consumers Say They Prefer Medium Amount of Marbling

A survey conducted by the National Live Stock and Meat Board indicates that most American consumers like a medium amount of marbling in the meat they purchase. Results of the survey were announced at the Board's semi-annual meeting in Omaha this month.

The study was conducted in connection with the Board's educational meat exhibits at 17 fairs and livestock expositions, including the Ak-Sar-Ben Livestock show in Omaha. Besides fairs in midwestern states, the poll was taken also in several south-

ern state shows and in California. Farm people and city people, reached through the survey, were generally in agreement on their preferences, the Meat Board reported. Fifty-seven per cent of the farm people and 55 per cent of the city people said they preferred a medium amount of marbling in meat. Less than 10 per cent of each group expressed a preference for either a large amount of marbling or no marbling at all. The remainder of those participating in the survey, about 35 per cent, said they liked a little marbling in the meat they eat.

In response to the question, "How often do you serve variety meats?

(liver, hearts, brains, tongues, etc.)," more than 32 per cent of the participants, both city and farm, replied, "once a week." Another 31 per cent of the city people and 25 per cent of the farm people said they serve variety meats less than once a month. The rest indicated that they have variety meats on their dinner tables an average of once or twice a month.

It was pointed out by the Board that, because they are such a rich source of B vitamins, variety meats should be served at least once a week.

U. S. Should Stop Buying Farm Surpluses—Shuman

An end to the federal government's practice of buying up and storing surplus farm commodities was urged last week by Charles B. Shuman, president of the American Farm Bureau Federation, at the group's convention.

"Farmers are hurt rather than helped by the accumulation of government storage stocks of farm commodities," he said.

Shuman recommended that current surpluses be disposed of as swiftly as possible, either by selling them at reduced prices or giving them to needy people at home and abroad. Once the surplus in any particular crop is wiped out, the Secretary of Agriculture should be barred from replacing it.

While flexible price support and soil bank legislation were steps in the right direction, they are not the long range answer, Shuman declared.

50 Papers to Be Presented At Purdue Waste Conference

Approximately 50 papers on subjects dealing with industrial wastes and their treatment will be presented at the 12th Purdue University industrial waste conference May 13-15. Don E. Bloodgood, professor of sanitary engineering, announced. The meetings will be in the Purdue Memorial Union bldg., Lafayette, Ind. Ample housing is available.

The conference is open to everyone, and registration blanks will be mailed upon request, Bloodgood said.

NHA Hide Training Class

The National Hide Association sent questionnaires to several thousand persons in the trade recently to determine how much interest there is in the third NHA hide training class to be held next year. The class may be scheduled for February at the Navy Pier branch, University of Illinois, Chicago, or for June at Northwestern University's downtown campus in Chicago, or at both times and places.

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DO YOUR
WORK

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PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA



Boston's Central Beef Co.

[Continued from page 15]

a minimum of remodeling, states Lange. The boning area can be enlarged by moving out the rear of the

sion and the firm is considering the addition of a canned line there.

Air distribution in the boning-packing area is accomplished with individual cone-shaped diffusers. The combination heating and cooling units



ONE WIRE strapping machine handles both boxed bones and boxed primal cuts which are moved by means of a roller conveyor that starts at the hamburger molding station.

plant since the New Haven tracks can be moved 50 ft. and still be used as a siding. The freezer and/or cooler area can be expanded by utilizing the present plant parking lot. This will not impose undue hardship on the organization since the terminal

are suspended from the ceiling and air flows through ducting to the individual distribution stations. This technique of air circulation eliminates rapid flow of air which would cause discomfort to the employees. Air distribution is made over a greater area



INDUSTRIAL TRUCK moves skid lot of boxed product into truck. Inplant product movement in freezer and loading operations is facilitated by these industrial trucks.

market has plenty of convenient public parking space. The present holding cooler can be converted into a freezer by the addition of refrigeration units, which would still retain the freezer core.

The basement of the plant houses refrigeration and power facilities, while locker rooms and offices are located on the second floor. This area also can be utilized in future expan-

and with lower velocity. Each department has its own air conditioning units also suspended from the ceiling to provide greater operating efficiency at the tables.

The boning table is illuminated with fluorescent lighting. The fixtures are as long as the table to insure maximum visibility. Management believes that this eliminates any possibility of shadow pockets on cuts in work.

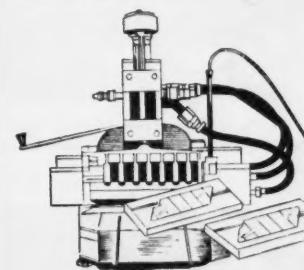
FLATTEN

Sales Perks



Nothing will straighten out the peaks and valleys on your sales chart—and put a lot of extra cash in your profit department—better than a few well-directed Sales Promotions of Aro-Matic-Packaged, Delectable Meat Specialties.

Aro-Matic users all over America are cashing in with fabulous sales gains. Don't wait—YOU NEED ARO-MATIC.



Mail the coupon below for complete information. No obligation . . . mail it now!

BASIC FOOD MATERIALS, INC.
VERMILION, OHIO

Okay—we want to win! Mail us the brochure "It's Easy to Own an Aro-Matic" and all about Aro-Matic Merchandising Programs.

FIRM _____

BUYER _____

CITY _____ STATE _____

ADDRESS _____

BASIC FOOD MATERIALS, Inc.
853 STATE ST.
VERMILION, OHIO



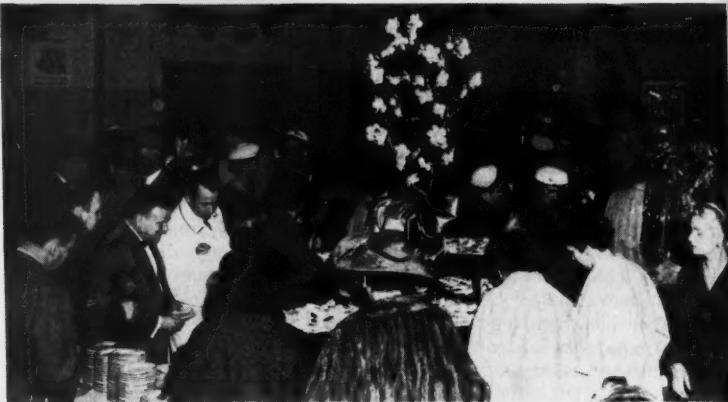
A GUESTS were greeted by Mrs. and Stephen Kowalski, president; Mrs. Zygmunt Kowalski, vice president, wife of founder, and daughters, Mrs. Helen Squiers and Mrs. Rose Worzniak, who formed receiving line.



FROM St. Paul, Minn., came Herbert Reissner and Robert E. Peters of Peters Meat Products, Inc., to join in celebration.



RAY SZTUK, wholesale sales manager (extreme right) chats with some balloon gathering guests as they arrive at the party. ➤



JOHN WORZNIAK, plant superintendent, and Sebastian Mayer, H. J. Mayer & Sons Co., check weight estimates on large sausage.



EMPLOYEE directs guests to refrigerated rooms in the newly excavated area which houses the coolers, located in basement.



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TO celebrate its fifth and largest expansion, the 36-year-old Kowalski Sausage Co., Inc., Hamtramck, Mich., held an open house on Sunday, December 2. On hand to greet the guests were company officials headed by Stephen Kowalski, president and son of Zygmunt Kowalski, who started the business as a small retail sausage specialty store. Assisting him were other company officials, including George Bak, purchasing agent, a 35-year veteran and the firm's senior employee. Other employees served as guides and conducted the guests on tours through the newly expanded plant.

A special feature of the open house was a contest in which contestants tried to estimate the weight of a large bologna for a prize.

Refreshments were served buffet style with the table set in the new stuffing department. Sliced sausage from Kowalski's kitchen, tidbits and meat balls were served. A large carved-ice center piece featured the firm's trade mark—a hat bedecked chef carrying a steaming service tray. Waitresses carrying refreshment identification tags circulated through the crowd dispensing cheer.

Balloons for the kiddies and a five-piece polka band rounded out the hospitality entertainment. Nearly 3,500 invited guests attended the festivities. Only those carrying invitations were admitted to the open house by uniformed officers of a private police service, who checked carefully.

Since caterers handled the task of serving refreshments, management representatives were able to devote all their time to their customers.

Arrows directed incoming guests to the second floor general office area where the ladies received a flower boutonniere and the men a leather encased nail clip and file. Guests then walked down to the basement where they saw the various coolers. An elevator took them to the first floor where they viewed the manufacturing and processing departments.

A refrigerated show case filled with the Kowalski line of link, loaf and packaged products was on exhibit in the main reception area. The order assembly room also contained racks of the firm's sausage products as well as dry sausage and canned meat items of other brands which Kowalski sells. Guides explained the sequence of order assembly and demonstrated the checking and loading techniques. The tour terminated in the stuffing room which was the main reception area. Fourteen of the company's delivery trucks, painted blue, were parked at the new loading dock.

On December 1, 1956, Karl Seiler, Jr. and Walter Seiler terminated their connection with Karl Seiler & Sons, Inc., Quality Meat Packers, founded by their father in 1896.

We wish to take this opportunity to thank our many friends in the industry for the kind favors extended to us throughout the years.

Karl Seiler, Jr.

Walter Seiler

pink and plump

*Appearance sells 'em
-Fine Flavor keeps 'em sold*

MAYER'S
Ready-Mixed
PORK
SAUSAGE
SEASONINGS

Available in a variety of formulations . . . in regular strength, light sage, no sage or southern style. In natural spice, semi-soluble or completely soluble types.



H. J. MAYER & SONS CO., INC.

6813 South Ashland Avenue—Chicago 36, Illinois—Plant: 6819 South Ashland Avenue
In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario



*"in polyethylene bags,
wiener sales up 50%
in less than 11 months"*



A polyethylene color-printed bag is filled using a stainless steel wiener stuffer to make a neat, sales-appealing package. Bags are supplied to Schwartzman's by **Modern Packing Company**, Los Angeles, Calif.

A very happy situation for Schwartzman's Packing Company, New Mexico's largest sausage packing plant, at Albuquerque, as reported by Colombo Nasci, general sales manager.

"By putting out a three-pound package in polyethylene, we were able to lower prices and also cut our cost of production. The idea was a budget-size or family-size pack, sold at an attractive price. Believe me, it clicked. Sales jumped up tremendously. Clarity of the package is a big factor. So is its greater flexibility. And, we're saving money on the bags . . . getting a bigger package for basically the same price as our old one-pound package."

Whether you make or market meat products, it certainly can mean a great deal to you to discover how to put to work the advantages of packaging in film made of BAKELITE Brand Polyethylene. Your packaging supplier can help you right now. Or for our "Processed Foods" booklet, write to Dept. VV-118.

***It pays to package
in film made of***



BAKELITE COMPANY, A Division of Union Carbide and Carbon Corporation **UCC** 30 East 42nd Street, New York 17, N. Y.

The term BAKELITE and the Trefoil Symbol are registered trade-marks of UCC

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Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



NOVEL PACKAGING idea developed by Bernard S. Pincus Co., Philadelphia, sparks the special Christmas promotion of Yankee Maid ham. Wrapper features a full-color string of Santa Clauses and a bright, bold, "Merry Christmas" sign. The spiral design winds itself all around the front of the Yankee Maid wrapper and can be cut out in one piece by youngsters to be used as a decoration for trees, mantels, windows, etc. Feigenbaum & Wermen Advertising, Philadelphia, Yankee Maid's agency, created the idea and the promotion. Package was printed by Paterson Parchment Paper Co.

←
NEW PRODUCT added to frozen meat line of Excelsior Quick Frosted Meat Products, Inc., Long Island City, N.Y., is breaded veal steaks in 9-oz. package, containing three 3-oz. servings. Milk-fed dairy calf veal is flaked by exclusive Excelsior process before being breaded. Package features five-color illustration of serving, ready to eat. New product is seventh in Excelsior's line.



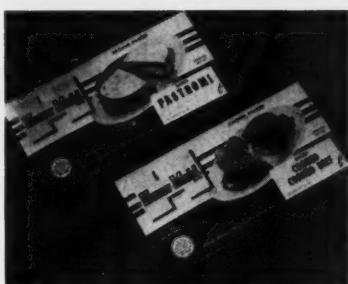
SIMPLICITY of design, product visibility and menu suggestion pictorials receive major emphasis in newly-designed Wallet-Pak for frankfurters, developed for Little Rock Packing Co., Little Rock, Ark., by Marathon Corp., Menasha, Wis. Full-color pictorials feature franks on buns (shown), with potato salad and with chili sauce. Large irregularly-shaped window permits product examination.



CORNED BEEF of Wilson & Co., Inc., Chicago, has a new label (right) that makes use of an appetite-appealing vignette. On the front and back is an illustration of corned beef and cabbage in full color. The Wilson logo is modernized as is the lettering on all sides. The former label (left) was printed in only two colors.



A JOVIAL CHEF merchandising character has been adopted into the design of all packages of Colonial Provision Co., Boston. The character also appears in all advertising and on the company's delivery trucks. The packages for pork sausage and skinless and baby franks were printed by Milprint, Inc., Milwaukee. The pork sausage is packaged in rotogravure tone bags with interchanging vignettes that promote pork sausage for breakfast, lunch, and dinner with suggested servings. The reverse side bears recipes of the illustrated meal and cooking instructions. Background colors are brown and yellow.



NEW BOX-TYPE packages being used by Boston Sausage & Provision Co., Boston, for vacuum-packed, 1½-lb. Honor Maid Pastrami (top) and ¼-lb. sliced cooked corned beef combine bright, attractive design with rigid carton construction for eye appeal and protection. Pictorials are in full color. Marathon Corp. is supplier.



Made to Taste Better!

Flavorful bacon for America's favorite breakfast can now be processed completely in less than 24 hours.

This remarkable new processing achievement results from technological discoveries developed by our extensive research program.



Among the many products for meat processing originated in our research laboratories are the famous

- PRESCO SEASONINGS
- PRESCO FLASH CURE
- PRESCO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE ...HOME OF **PRESCO** PRODUCTS
MANUFACTURING COMPANY
FLEMINGTON • NEW JERSEY

Since 1877

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 10

ALL MEAT... output, exports, imports, stocks

Meat Output Continues to Decline

Production of meat under federal inspection for the week ended December 15 totaled 445,000,000 lbs. This volume represented an additional 7 per cent drop as output continued to decline from its high of recent weeks. Volume for the week before was 479,000,000 lbs. and for the same 1955 week, 473,000,000 lbs. Slaughter of all animals was set back considerably. Cattle slaughter fell 8 per cent from the previous week, while holding 11 per cent above that of a year earlier. Butchering of hogs declined 7 per cent for the week and numbered 21 per cent smaller than for the corresponding week last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mill. lbs.
	Number M's	Production Mill. lbs.	Number M's	Production Mill. lbs.	
Dec. 15, 1956	420	225.5	1,390	188.2	
Dec. 8, 1956	455	241.2	1,490	203.4	
Dec. 17, 1955	380	209.7	1,769	233.9	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mill. lbs.
	Number M's	Production Mill. lbs.	Number M's	Production Mill. lbs.	
Dec. 15, 1956	160	18.7	260	12.2	445
Dec. 8, 1956	175	20.5	303	14.2	479
Dec. 17, 1955	155	17.9	253	11.8	473

1950-56 HIGH WEEK'S KILL: Cattle 453,403; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.					
1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.					

AVERAGE WEIGHTS AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		
	Live	Dressed	Live	Dressed	
Dec. 15, 1956	955	537	240	135	
Dec. 8, 1956	990	530	242	136	
Dec. 17, 1955	1,007	552	238	132	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mill. lbs.
	Live	Dressed	Live	Dressed	
Dec. 15, 1956	215	117	97	47	42.0*
Dec. 8, 1956	215	117	97	47	44.5*
Dec. 17, 1955	211	115	97	47	42.4

*Estimated by the Provisioner

ACTUAL FEDERALLY INSPECTED SLAUGHTER AND REVISED ESTIMATE OF MEAT AND LARD PRODUCTION BY WEEKS, OCTOBER, 1956

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		Lard	
	Beef prod. 000's	Kill mill. lb.	Veal prod. 000's	Kill mill. lb.	Pork prod. 000's	Kill mill. lb.	L & M prod. 000's	Total prod. 000's	per cwt. mill. lb.	Total prod. 000's
Oct. 6 .. 417	217.2	181	23.6	1,275	167.1	312	13.7	421.6	13.3	38.8
Oct. 13 .. 438	226.0	201	26.2	1,294	168.2	319	14.0	435.3	13.8	40.8
Oct. 20 .. 428	221.7	186	24.2	1,405	181.3	318	14.0	441.2	13.7	43.6
Oct. 27 .. 431	224.1	189	23.6	1,506	189.9	308	13.8	451.2	14.3	48.3
Nov. 3 .. 424	219.6	191	23.7	1,544	197.7	297	13.4	454.4	14.4	50.2

Meat Tenderness Inherited, USDA Research Indicates

Research by the U. S. Department of Agriculture shows that meat tenderness is inherited in animals and can be passed to succeeding generations through selective breeding.

Scientists of the department's research service are studying the heritability of tenderness as one approach to the production of animals that will consistently produce tender meat. They are also trying to develop a quick, reliable test for tenderness that can be used on live animals.

One method currently being ex-

plored involves biopsy samples—taking samples of live muscle tissue for laboratory analysis. Such a test would make slaughter unnecessary, and animals showing desirable tenderness characteristics could be used as breeding stock.

Tenderness experiments at the agricultural research center at Beltsville, Md., have been made so far chiefly with rabbits and to a lesser extent with beef cattle. Tenderness in rabbits was found to have a "heritability factor" of about 53 per cent, and in beef cattle about 41 per cent.

These percentages represent the degree to which tenderness is deter-

mined by genetic differences. Other factors, which also greatly influence meat tenderness in individual animals, include age, sex, management practices, and fatness.

No extensive advances have yet been made in the development of more tender beef animals by selection and breeding. The USDA researchers are optimistic, however, about the possibility of improving the meat-tenderness quality of larger animals through breeding programs.

Australia to Raise Meat Export Quota Outside U. K.

Australia has announced that meat exports outside the United Kingdom and other British areas would be increased from 10,000 to 15,000 long tons for the export seasons of 1956-57 and 1957-58. Under the 15 year meat agreement with Australia, Britain takes all of Australia's meat exports except for such "free" quotas as might be arranged. In 1955, the United States imported 1,720 tons of Australian meat, mostly canned beef, under the free quota system.

The move is a result of Australia's desire to find new outlets for its exports, thus reducing dependence on one market and of pressure in the U.K. to reduce purchases of frozen beef from Australia in favor of Argentine chilled beef.

Suez To Have Little Effect On U.K. Meat Stocks, Commons Told

Closing of the Suez Canal to heavy ship traffic was expected to have little adverse effect on meat stocks in Britain, it was indicated during discussions of the subject in the House of Commons recently. Diversion of ships around the lower point of Africa would cause delay in arrivals of meats from Australia of five or six days, but such imports constituted a comparatively small proportion of Britain's total supplies, Commons were told. Imports from New Zealand come by the way of the Panama Canal.

Meats Up; Gen. Index a Record

The wholesale price index on meats for the week ended December 11 swung upward to 79.3 after falling to its six-month low of 78.7 the week before, the Bureau of Labor Statistics has reported. The average wholesale primary market price index rose to 116.2, its highest level on record.

"BOSS" Carcass Dropper speedily positions carcass for siding.

"BOSS" Knocking Pens, single or tandem, position animal properly and deliver it to hoisting location without manual assistance.

"BOSS" Landing Device for smooth and sure transfer of animal from hoist to rail.

"BOSS" Beef Hoists use standard, brake type motors, and are offered in 5 H. P. and 7½ H. P. motor sizes. There is also a special hoist which uses a 3 H. P. motor.

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operation involves beef handling in volume.

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Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



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PROCESSED MEATS . . . SUPPLIES

Movement Of Meats Into Storage Gains In November; Rate Slower Than In 1955

MOVEMENT of meats into cold storage in November was increased considerably from the initial seasonal accumulation which started in October, but the November buildup lagged behind that of the same month of last year. Total volume of meats in cold storage on November 30 at 604,159,000 lbs. represented an increase of about 153,000,000 lbs.

inventories of a year earlier and the five-year average by 43,000,000 lbs. and 17,000,000 lbs., respectively. The November increase amounted to 54,000,000 lbs. compared with last year's rise of 38,000,000 lbs.

Pork holdings on November 30, with production falling behind that of last year, totaled 254,057,000 lbs., or about one-sixth smaller than the

U. S. COLD STORAGE MEAT STOCKS, NOV. 30, 1956

	Nov. 30 1956	Nov. 30 1955	Oct. 31 1956	5-Yr. Av. 1951-55
1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, frozen	195,024	149,925	142,450	176,369
Beef, in cure and cured	8,082	10,285	6,484	9,529
Total beef	203,086	160,213	148,934	185,895
Pork, frozen	154,467	183,412	90,012	170,895
Pork, D.S. in cure and cured	18,027	24,222	11,698	26,927
Pork, S. P. in cure and cured	81,563	98,080	66,245	125,222
Total pork	254,057	303,714	167,955	323,054
Lamb and Mutton, frozen	12,069	9,884	11,203	11,984
Veal, frozen	17,939	16,400	14,092	18,101
All offal	54,759	62,990	47,360	57,398
Canned meat and meat products	48,205	31,266	46,238	31,582
Sausage room products	14,014	13,438	13,068	14,429
Total, all meats	604,159	600,925	449,450	642,396

The government had in cold storage outside of processor's hands, 12,024,000 lbs. of beef and 4,185,000 lbs. of pork.

from closing October holdings of 449,450,000 lbs. The inward movement last year amounted to about 156,000,000 lbs. Closing November meat stocks last year totaled 600,925,000 lbs. and the five-year November 30 average, 642,396,000 lbs.

Total beef inventories of 203,086,000 lbs. on November 30 were the second largest on record since 1919, being exceeded only by the 231,000,000 lbs. on the same date in 1952. Current beef stocks exceeded

303,714,000 lbs. in storage a year ago and about 20 per cent smaller than the five-year average of 323,054,000 lbs. The November increase amounted to about 86,000,000 lbs. compared with the November 1955 rise of 102,000,000 lbs. and the average November increase of 97,000,000 lbs.

Stocks of lamb and mutton on November 30 at 12,099,000 lbs. were larger than on all other dates and above average. Veal inventories total-

DOMESTIC SAUSAGE

(l.c. prices)	
Pork sausage, hog cas., 42	@ 46
Pork sausage, bulk	
1-lb. pkgs.	30 @35 1/2
Pork sausage, sheep cas., 1-lb. pkgs.	51 @57
Frankfurters, sheep casing, 1-lb. pkgs.	47 @58
Franks, skinless, 1-lb.	41 @42
Bologna (ring)	39 @43
Bologna, artificial cas., 34	@38
Smoked liver, hog bungs, 42 1/2@50	
Smoked liver, art. cas., 35 1/2@42	
Polish sausage, smoked, 46	@34
New Eng. lunch spec.	60 @44
Olive loaf	41 @46 1/2
Tongue and blood	39 @42 1/2
Pepper loaf	43 @54 1/2
Pickle & Pimento loaf, 40	@45

DRY SAUSAGE

(l.c. prices)	
Cervelat, ch. hog bungs	89@92
Thuringer	45@50
Farmer	14@15
Bratwurst	70@75
B. C. Salami	77@80
Pepperoni	66@70
Genoa style salami, ch.	92@95
Cooked salami	44@47
Sicilian	80@84
Goteborg	71@74
Mortadella	49@52

SPICES

(Basis, Chgo, orig. bbls., bags, bales)	
Whole	Ground
Allspice prime	96
Resifted	1.04
Chili, Powder	52
Chili, Pepper	45
Cloves, Zanzibar	65
Ginger, Jam., unbl.	95
Mac. farne. Banda	3.50
West. Indies	3.80
East Indies	3.80
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	3.15
Paprika, Spanish	88
Pepper, cayenne	54
Pepper:	
Red No. 1	54
White	52
Black	41

SEEDS AND HERBS

(l.c. prices)	
Caraway seed	26
Cominos seed	31
Mustard seed:	
fancy	23
yellow Amer.	17
Oregano	34
Coriander	
Morocco, No. 1	21
French	73
Sage, Dalmatian	78
No. 1	58
Whole	66
Ground	

SAUSAGE CASINGS

(l.c. prices quoted in manufacturers of Sausage)	
Beef Casings:	
Rounds	
Export, narrow	32/35 mm. 1.10 @ 1.35
Export, med., 35/38 80 @ 1.10
Export, med., wide	38/40
Export, wide	90 @ 1.35
Exports, 40/44	1.30 @ 1.50
Export, jumbo, 44/up	2.00 @ 2.50
Domestic, regular	60@ 85
Domestic, wide	75 @ 1.10
No. 1 weaners, 24 inch/up	12 @ 16
No. 2 weas., 22 in./up	9 @ 14
Middles	
Sewing, 1 1/2 @ 2 1/2 in.	1.25 @ 1.65
Select, wide, 2 1/2 @ 2 1/2 in.	1.25 @ 2.90
Pigs, exp. No. 1	25@ 34
Bucks, domestic	18 @ 25
Dried on salt bladders, piece	
8-10 in. wide, flat	9 @ 10
10-12 in. wide, flat	9 @ 11
12-15 in. wide, flat	15 @ 19
Pork Casings:	
Extra narrow, 29 mm. and down	4.00 @ 4.25
Narrow	29 @ 32 mm. 3.85 @ 4.20
Medium	32 @ 35 mm. 2.35 @ 2.60
Spec. medium	35/38 mm. 1.95 @ 2.50

HOG BUNGS

	Oct. 1956	Sept. 1956	Oct. 1955
Beef	595,711	496,652	522,562
Veal and calf	38,075	33,671	31,116
Lamb, yearling, and mutton	22,163	19,143	22,444
Totals	655,949	549,466	576,122
All other meats, lard	16,521	13,637	12,646
Grand totals	672,470	563,103	588,768

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$11.85
Pure rfd. gran. nitrate of soda	5.65
Pure rfd. powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	27.40
Sugar	
Raw, 96 basis, f.o.b. N.Y. 6.40	
Refined standard cane gran. basis (Chgo.)	8.85
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.55
Dextrose (less 20c)	
Cereose, regular cwt.	7.69
Ex Warehouse, Chgo.	7.79

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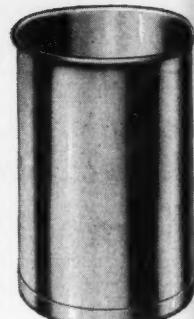
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Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

December 18, 1956

WHOLESALE FRESH MEATS CARCASS BEEF

	(carlots, lb.)	BEF PRODUCTS (Frozen, carlots, lb.)
Steer:		
Prime, 600/800	37	Tongues, No. 1, 100's 26
Choice, 500/600	34 @ 34½	Hearts, reg. 100's 11
Choice, 600/700	34 @ 34½	Livers, sel., 35/50's 24
Choice, 700/800	34 @ 34½	Livers, reg. 35/50's 14
Good, 500/600	29 @ 30	Lipm., scalded, 100's 12
Good, 600/700	29	Lipm., scalded, 100's 9
Bull	24½lb	Tripe, scalded, 100's 6 @ 6½
Commercial cow	22	Tripe, cooked, 100's 6 6½lb
Canner-cutter cow	20½	Meats, 100's 7 @ 7½

PRIMAL BEEF CUTS

Prime:	Hindqtrs., 5/800	None qtd.
Foreqtrs., 5/800	None qtd.	
Rounds, all wts.	42n	
Td. loins, 50/70 (lcl.)	75 @ 96	
Sq. chucks, 70/90	28n	
Arm chucks, 80/110, 26½@27		
Briskets (lcl.)	23 @ 24	
Ribs, 25/35 (lcl.)	64 @ 68	
Navels, No. 1	10½	
Flanks, rough No. 1.	12	

Good (all wts.):	Hindqtrs., 5/800	43
Foreqtrs., 5/800	26	
Rounds, all wts.	40n	
Td. loins, 50/70 (lcl.)	66 @ 72	
Sq. chucks, 70/90	28n	
Arm chucks, 80/110, 26½@27		
Briskets (lcl.)	23 @ 24	
Ribs, 25/35 (lcl.)	48 @ 55	
Navels, No. 1	10½	
Flanks, rough No. 1.	12	

Good (all wts.):	Hindqtrs., 5/800	36 @ 38
Sq. cut chucks	25 @ 27	
Briskets	21 @ 23	
Ribs	42 @ 47	
Loins	43 @ 48	

COW & BULL TENDERLOINS	C-C grade	Froz. C/L
Fresh J/L	Cow, 3/4n.	51@58
56@57.	Cow, 3/4	70@75
70@72.	Cow, 5/6	62@65
60@65.	Cow, 5/6 up	60@71
86@88.	Bull, 5/6 up	78@80

BEEF HAM SETS		
Insidies, 12/up	35½@39	
Outsides, 8/up	33½@36	
Knuckles, 7½ up	35½@39	

CARCASS MUTTON		
Choice, 70/down	16 @ 17	
Good, 70/down	15 @ 16	
n-nominal.		

PACIFIC COAST WHOLESALE MEAT PRICES		
Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Dec. 18	Dec. 18
STEER:		
Choice:		
500-600 lbs.	\$34.00@36.00	\$35.00@37.00
600-700 lbs.	33.00@35.00	34.00@36.00
Good:		
500-600 lbs.	31.00@33.00	32.00@34.00
600-700 lbs.	29.00@31.00	30.00@32.00
Standard:		
500-600 lbs.	29.00@32.00	30.00@32.00
COW:		
Standard, all wts.	None quoted	26.00@28.00
Commercial, all wts.	23.00@25.00	23.00@26.00
Utility, all wts.	22.00@24.00	21.00@23.00
Canner-Cutter	None quoted	18.00@21.00
Bull, util. & com'l.	26.00@29.00	None quoted
FRESH CALF:	(Skin-off)	(Skin-off)
Choice:		
200 lbs. down	35.00@38.00	35.00@37.00
Good:		
200 lbs. down	31.00@34.00	34.00@36.00
LAMB (Carcass):		
Prime:		
45-55 lbs.	37.00@39.00	None quoted
55-65 lbs.	36.00@38.00	34.00@37.00
Choice:		
45-55 lbs.	37.00@39.00	39.00@41.00
55-65 lbs.	36.00@38.00	35.00@39.00
Good, all wts.	34.00@37.00	35.00@40.00
MUTTON (EWE):		
Choice, 70 lbs. down	17.00@20.00	None quoted
Good, 70 lbs. down	17.00@20.00	None quoted

CHICAGO

December 18, 1956

WHOLESALE FRESH MEATS CARCASS BEEF

	(carlots, lb.)	BEF PRODUCTS (Frozen, carlots, lb.)
Steer:		
Prime, 600/800	37	Tongues, No. 1, 100's 26
Choice, 500/600	34 @ 34½	Hearts, reg. 100's 11
Choice, 600/700	34 @ 34½	Livers, sel., 35/50's 24
Choice, 700/800	34 @ 34½	Livers, reg. 35/50's 14
Good, 500/600	29 @ 30	Lipm., scalded, 100's 12
Good, 600/700	29	Tripe, scalded, 100's 6 @ 6½
Bull	24½lb	Tripe, cooked, 100's 6 6½lb
Commercial cow	22	Meats, 100's 7 @ 7½
Canner-cutter cow	20½	Lungs, 100's 5 @ 5½

PRIMAL BEEF CUTS

Prime:	Hindqtrs., 5/800	None qtd.
Foreqtrs., 5/800	None qtd.	
Rounds, all wts.	42n	
Td. loins, 50/70 (lcl.)	75 @ 96	
Sq. chucks, 70/90	28n	
Arm chucks, 80/110, 26½@27		
Briskets (lcl.)	23 @ 24	
Ribs, 25/35 (lcl.)	64 @ 68	
Navels, No. 1	10½	
Flanks, rough No. 1.	12	

Good (all wts.):	Hindqtrs., 5/800	43
Foreqtrs., 5/800	26	
Rounds, all wts.	40n	
Td. loins, 50/70 (lcl.)	66 @ 72	
Sq. chucks, 70/90	28n	
Arm chucks, 80/110, 26½@27		
Briskets (lcl.)	23 @ 24	
Ribs, 25/35 (lcl.)	48 @ 55	
Navels, No. 1	10½	
Flanks, rough No. 1.	12	

Good (all wts.):	Hindqtrs., 5/800	36 @ 38
Sq. cut chucks	25 @ 27	
Briskets	21 @ 23	
Ribs	42 @ 47	
Loins	43 @ 48	

COW & BULL TENDERLOINS	C-C grade	Froz. C/L
Fresh J/L	Cow, 3/4n.	51@58
56@57.	Cow, 3/4	70@75
70@72.	Cow, 5/6	62@65
60@65.	Cow, 5/6 up	60@71
86@88.	Bull, 5/6 up	78@80

BEEF HAM SETS		
Insidies, 12/up	35½@39	
Outsides, 8/up	33½@36	
Knuckles, 7½ up	35½@39	

CARCASS MUTTON		
Choice, 70/down	16 @ 17	
Good, 70/down	15 @ 16	
n-nominal.		

PACIFIC COAST WHOLESALE MEAT PRICES		
Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Dec. 18	Dec. 18
STEER:		
Choice:		
500-600 lbs.	\$34.00@36.00	\$35.00@37.00
600-700 lbs.	33.00@35.00	34.00@36.00
Good:		
500-600 lbs.	31.00@33.00	32.00@34.00
600-700 lbs.	29.00@31.00	31.00@34.00
Standard:		
500-600 lbs.	29.00@32.00	30.00@32.00
COW:		
Standard, all wts.	None quoted	26.00@28.00
Commercial, all wts.	23.00@25.00	23.00@26.00
Utility, all wts.	22.00@24.00	21.00@23.00
Canner-Cutter	None quoted	18.00@21.00
Bull, util. & com'l.	26.00@29.00	None quoted
FRESH CALF:	(Skin-off)	(Skin-off)
Choice:		
200 lbs. down	35.00@38.00	35.00@37.00
Good:		
200 lbs. down	31.00@34.00	34.00@36.00
LAMB (Carcass):		
Prime:		
45-55 lbs.	37.00@39.00	39.00@41.00
55-65 lbs.	36.00@38.00	34.00@37.00
Good, all wts.	34.00@37.00	33.00@37.00
MUTTON (EWE):		
Choice, 70 lbs. down	17.00@20.00	None quoted
Good, 70 lbs. down	17.00@20.00	None quoted

PACIFIC COAST WHOLESALE MEAT PRICES		
Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Dec. 18	Dec. 18
STEER:		
Choice:		
500-600 lbs.	\$34.00@36.00	\$35.00@37.00
600-700 lbs.	33.00@35.00	34.00@36.00
Good:		
500-600 lbs.	31.00@33.00	32.00@34.00
600-700 lbs.	29.00@31.00	31.00@34.00
Standard:		
500-600 lbs.	29.00@32.00	30.00@32.00
COW:		
Standard, all wts.	None quoted	26.00@28.00
Commercial, all wts.	23.00@25.00	23.00@26.00
Utility, all wts.	22.00@24.00	21.00@23.00
Canner-Cutter	None quoted	18.00@21.00
Bull, util. & com'l.	26.00@29.00	None quoted
FRESH CALF:	(Skin-off)	(Skin-off)
Choice:		
200 lbs. down	35.00@38.00	35.00@37.00
Good:		
200 lbs. down	31.00@34.00	34.00@36.00
LAMB (Carcass):		
Prime:		
45-55 lbs.	37.00@39.00	39.00@41.00
55-65 lbs.	36.00@38.00	34.00@37.00
Good, all wts.	34.00@37.00	33.00@37.00
MUTTON (EWE):		
Choice, 70 lbs. down	17.00@20.00	None quoted
Good, 70 lbs. down	17.00@20.00	None quoted

PACIFIC COAST WHOLESALE MEAT PRICES		
Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Dec. 18	Dec. 18
STEER:		
Choice:		
500-600 lbs.	\$34.00@36.00	\$35.00@37.00
600-700 lbs.	33.00@35.00	34.00@36.00
Good:		
500-600 lbs.	31.00@33.00	32.00@34.00
600-700 lbs.	29.00@31.00	31.00@34.00
Standard:		
500-600 lbs.	29.00@32.00	30.00@32.00
COW:		
Standard, all wts.	None quoted	26.00@28.00
Commercial, all wts.	23.00@25.00	23.00@26.00
Utility, all wts.	22.00@24.00	21.00@23.00
Canner-Cutter	None quoted	18.00@21.00
Bull, util. & com'l.	26.00@29.00	None quoted
FRESH CALF:	(Skin-off)	(Skin-off)
Choice:		
200 lbs. down	35.00@38.00	35.00@37.00
Good:		
200 lbs. down		

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, December 19, 1956)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
43% 10/12	43%	28 1/2	28 1/2
43 1/2 @ 44	12/14	28 1/2	28 1/2
42 1/2 @ 43	14/16	28	28
41 1/2 @ 42	16/18	27 1/2 @ 28	27 1/2 @ 28
41 1/2	18/20	25 1/2	25 1/2
45	20/22	24	24
45	22/24	22	22
42 1/2	24/26	42 1/2	42 1/2
40 1/2 @ 41	25/26	40 1/2	40 1/2
36 1/2 ... 25/up, 2s in	36 1/2	17 1/2 n	18/20
Ham quotations based on product conforming to Board of Trade definition regarding new trim.		17 1/2	21 1/2 n
		17 1/2	21 1/2 n
		17 1/2	21 1/2 n
		15 1/2	35/40
		15 1/2	40/50
		15	17

PICNICS

FRESH PORK CUTS	
Job Lot	Car Lot
38@38 Loins, 12/dn.	40
38 ... Loins, 12/16	38@39
35 ... Loins, 16/20	34 1/2
34 ... Loins, 20/up	33 1/2
35 ... Loins, 20/up	32 1/2 @ 35
30@32 Butts, 8/12	28 1/2
30@32 Butts, 8/up	28 1/2
31@32 Ribs, 3/dn.	28 1/2 @ 29
25@26 Ribs, 3/5	25
19 ... Ribs, 5/up	18@19

FAT BACKS

CURED	
Fresh or Frozen	Cured
10 1/2 n	6/8
12 1/2 n	8/10
14 1/2 n	10/12
16 n	12/14
16 n	14/16
17 1/2 n	16/18
17 1/2 n	18/20
17 1/2 n	20/25

LARD FUTURES PRICES

NOTE: Add 1/2c to all price quotations ending in 2 or 7.

FRIDAY, DEC. 14, 1956

Open	High	Low	Close
Dec. 15, 12	15.25	14.75	14.95-77
Jan. 14, 15	14.40	14.05	14.30-32
	-05		
Mar. 14, 10	14.22	14.00	14.17-20
	-14.00		
May 14, 20	14.40	14.12	14.30b
July 14, 22	14.25	14.15	14.25
	Sales: 21,120,000 lbs.		
Open interest at close Thurs., Dec. 13: Dec. 300, Jan. 496, Mar. 466, May 443, and July 63 lots.			

MONDAY, DEC. 17, 1956

Jan. 14, 25	14.45	14.00	14.00b
Mar. 14, 25	14.25	14.00	14.00b
May 14, 37	14.37	14.10	14.10b
July 14, 10	14.10	14.10	14.10
	Sales: 6,180,000 lbs.		
Open interest at close Fri., Dec. 14: Dec. 150, Jan. 475, Mar. 504, May 454, and July 67 lots.			

TUESDAY, DEC. 18, 1956

Jan. 13, 25	14.20	13.87	14.05b
	-90		
Mar. 13, 20	14.20	13.90	14.00
May 14, 10	14.30	13.95	14.10
	-14.00		

July 14, 00	14.20	14.00	14.05
	Sales: 7,280,000 lbs.		
Open interest at close Mon., Dec. 17: Dec. 157, Jan. 470, Mar. 510, May 472, and July 68 lots.			

WEDNESDAY, DEC. 19, 1956

Jan. 14, 20	14.30	14.05	14.05
Mar. 14, 10	14.25	13.97	14.05
May 14, 30	14.30	14.10	14.17-20
July 14, 12	14.17	14.12	14.17b
	Sales: 4,840,000 lbs.		
Open interest at close Tues., Dec. 18: Dec. 134, Jan. 468, Mar. 497, May 477, and July 72 lots.			

THURSDAY, DEC. 20, 1956

Jan. 14, 00	14.15	13.95	14.15b
	-13.95		
Mar. 14, 02	14.15	13.97	14.10b
May 14, 12	14.30	14.07	14.22
July 14, 20	14.20	14.10	14.10
	Sales: 6,000,000 lbs.		
Open interest at close Wed., Dec. 19: Dec. 122, Jan. 475, Mar. 508, May 482, and July 74 lots.			

WEEK'S LARD PRICES

(To sausage manufacturers in job lots only)

Pork trim, guar. 40%

lean, bbls. 15 1/2

Pork trim, guar. 50%

lean, bbls. 18

Pork trim, 80% lean, bbls. 30 @ 31

Pork trim, 95% lean, bbls. 38

Pork head meat 20

Pork cheek meat, trim. bbls. 24 1/2

PACKERS' WHOLESALE LARD PRICES

(Lard flakes, f.o.b. Chicago)

Neutral tierces, f.o.b. Chicago 19.25

Standard shortening, N. & S. (del.) 24.75

Hydro shortening, N. & S. 25.25

HOG VALUES IMPROVE THIS WEEK

(Chicago costs, credits and realizations for first two days of week.)

Cutbacks in prices paid for live hogs, coupled with markups in some pork products brought about better cut-out margins this week. Light hogs returned plus margins after dipping into the minus column last week. Minus margins on others were reduced.

-180-220 lbs. - 220-240 lbs. - 240-270 lbs. -

Value per cwt. Value per cwt. Value per cwt.

cwt. fin. cwt. fin. cwt. fin.

alive yield alive yield alive yield

Lean cuts \$11.68 \$16.66 \$11.14 \$15.55 \$10.92 \$15.19

Fat cuts, lard 5.58 7.98 5.73 8.08 5.30 7.35

Ribs, trimmings, etc. 1.63 2.32 1.54 2.14 1.40 1.95

Cost of hogs \$17.00 \$17.00 \$16.52

Condemnation loss08 .08 .12 .08 .08 .28

Handling, overhead 1.62 1.47 1.22

TOTAL COST 18.70 26.71 25.94 25.77 24.75

TOTAL VALUE 18.86 26.96 18.43 25.77 24.75

Cutting margin +\$.19 +\$.26 -\$.12 -\$.17 -\$.20 -\$.28

Margin last week28 .38 .41 .59 .21 .28

PACIFIC COAST WHOLESALE PORK PRICES

Los Angeles San Francisco No. Portland

Dec. 18 Dec. 18 Dec. 18

FRESH PORK (Carcass): (Packer style) (Shipper style) (Shipper style)

80-120 lbs., U.S. 1-3. None quoted None quoted None quoted

120-170 lbs., U.S. 1-3. \$28.00@30.00

FRESH PORK CUTS, No. 1:

LOINS:

8-10 lbs. 39.00@44.00 40.00@44.00 42.00@40.00

10-12 lbs. 39.00@44.00 42.00@46.00 42.00@46.00

12-16 lbs. 39.00@44.00 42.00@46.00 40.00@46.00

PICNICS: (Smoked) (Smoked) (Smoked)

4-8 lbs. 30.00@33.00 34.00@36.00 33.00@35.00

HAMS, Skinned:

12-16 lbs. 51.00@57.00 52.00@56.00 52.00@58.00

16-18 lbs. 52.00@57.00 52.00@55.00 52.00@55.00

BACON "Dry" Cure No. 1:

6-8 lbs. 40.00@48.00 48.00@52.00 42.00@47.00

8-10 lbs. 39.00@46.00 44.00@48.00 41.00@44.00

10-12 lbs. 38.00@42.00 42.00@46.00 38.00@42.00

LARD, Refined:

1-lb. carton 19.00@21.50 22.00@23.00 17.00@20.50

50-lb. cartons & cans 18.50@21.25 20.00@22.00 None quoted

Tierces 17.50@20.75 18.00@20.00 14.00@19.50

L.C.L. PRICES

Dec. 18, 1956

City Box lots

Hams, skinned, 10/14 \$47.00@51.00

Pork loins, 8/12 39.00@43.00

Pork loins, 12/16 38.00@42.00

Pork butts, 4/8 34.00@38.00

Regular picnics, 4/8 29.00@31.00

Spareribs, 3/down 34.00@38.00

Pork trim, regular 27.00

Pork trim, spec. 80% 39.00

(L.C.L. prices cwt.) Western

Pork loins, 8/12 38.00@42.00

Pork loins, 12/16 37.00@41.00

Bellies, 10/12 30.00@34

Spareribs, 3/down 31.00@34

Sk. hams, 10/12 48.00@52.00

Boston butts, 4/8 35.00@38.00

Picnics, 4/8 29.00@32.00

Spareribs, 3/down 35.00@38.00

Boston Butts, 4/8 35.00@38.00

WESTERN DRESSED

Pork loins, 8/12 39.00@43

Pork loins, 12/16 37.00@41

Bellies, 10/12 30.00@34

Spareribs, 3/down 31.00@34

Sk. hams, 12/14 47.00@49

Picnics, 4/8 27.00@30

Boston Butts, 4/8 35.00@38.00

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Dec. 15, 1956 was 12.4, the U. S. Department of Agriculture has reported. This ratio compared with the 11.8 ratio for the preceding week and 8.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.371, \$1.362 and \$1.248 per bu. during the three periods, respectively.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Dec. 19, 1956

BLOOD

Underground, per unit of ammonia
bulk *5.25@5.50n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, underground, loose:
Low test *5.75n
Med. test *5.50n
High test *5.25@5.50n
Liquid stick, tank cars *1.75

PACKINGHOUSE FEEDS

Carlots, ton
5% meat, bone scraps, bagged 82.50@77.50
5% meat, bone scraps, bulk 60.00@75.00
5% meat, scraps, bagged 82.50
60% digester tankage, bagged 67.50@80.00
60% digester tankage, bulk 65.00@77.50
60% blood meal, bagged 100.00@120.00
Steam bone meal, bagged 85.00
(specielly prepared) 85.00
60% steam bone meal, bagged 65.00@67.50

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia *3.50@4.00
Hoof meal, per unit ammonia 5.25@5.50

DRY RENDERED TANKAGE

Low test, per unit prot. *1.20n
Med. test, per unit prot. *1.15n
High test, per unit prot. *1.05@1.10n

GELATINE AND GLUE STOCKS

Cwt.
Gel trimmings, limed (glue) 1.25@1.35
Gel trimms., green salted (glue) 7.00
Fatty jaws, scraps and knuckles, (gelatine, glue), per ton 55.00@57.00
Fg skin scraps (gelatine) 6.50@6.75

ANIMAL HAIR

Winter coil dried, per ton *95.00@100.00
Summer coil dried, per ton 42.50@45.00
Little switches, per piece 3 1/2@7.5
Winter processed, gray, lb. 18 1/2
Summer processed, gray, lb. 12

*Delivered, n—nominal.

TALLOWS and GREASES

Wednesday, December 19, 1956

Regular production bleachable fancy tallow on Tuesday, was bid at 7c, c.a.f. Chicago. Selected product was bid 1/4c higher. Several tanks of choice white grease, all hog, sold at 8 1/2c, c.a.f. East. B-white grease and yellow grease sold at 6 1/2c, and 5 1/2c, respectively, c.a.f. Chicago. Low acid yellow grease was wanted at 5 1/2c, also c.a.f. Chicago. Bleachable fancy tallow was bid at 7 1/2c@7 1/2c, Chicago, depending on product. Original fancy tallow was indicated at 8 1/2c, c.a.f. East. Edible tallow again sold at 12 1/2c, f.o.b. River, and the same was offered at 12 1/2c, c.a.f. Chicago.

The market was quiet at midweek, with very little change pricewise. Bleachable fancy tallow was bid at 7c, c.a.f. Chicago, and special tallow at 8 1/2c. Choice white grease, all hog, was available at 8 1/2c, c.a.f. New York, but bid 1/4c lower. Bleachable fancy tallow was bid at 7 1/2c@7 1/2c, same delivery point, but held at 8c. Edible tallow was offered at 12 1/2c, f.o.b. River, and 13 1/2c, Chicago basis.

TALLOWS: Wednesday's quotations: edible tallow, 12 1/2c, f.o.b.

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HIDES AND SKINS

River, and 13½c, Chicago; original fancy tallow, 7½c; bleachable fancy tallow, 7c; prime tallow, 6½c; special tallow, 6½c; No. 1 tallow, 6½c; and No. 2 tallow, 5½@5¾c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7c; B-white grease, 6½@6½c; yellow grease, 5½@5¾c; house grease, 5½c; and brown grease, 5c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Dec. 19, 1956

Dried blood was quoted Wednesday at \$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.05 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, DEC. 14, 1956

	Open	High	Low	Close	Prev. close
Dec.	15.90	16.05	15.88	16.05	16.02b
Jan.	15.80b	15.95	15.95	16.05	16.03b
Mar.	16.15	16.23	16.00	16.20	16.19
May	16.20	16.27	16.05	16.27	16.28
July	16.19	16.24	16.08	16.23	16.25
Sept.	15.58b	16.05	16.00	16.02	16.05
Oct.	15.70b	15.83	15.78	15.83	15.83
Dec.	15.26b	15.50	15.50	15.50	15.50

Sales: 294 lots.

MONDAY, DEC. 17, 1956

	Open	High	Low	Close	Prev. close
Jan.	16.00b	16.33	15.91	15.93	16.20
Mar.	16.30	16.37	15.97	16.01	16.27
July	16.22	16.23	15.95	15.97	16.23
Sept.	16.10	16.10	15.84	15.80b	16.02
Oct.	15.79	16.03	15.98	15.00b	15.83
Dec.	15.64	15.49	15.35b	15.50	

Sales: 467 lots.

TUESDAY, DEC. 18, 1956

	Open	High	Low	Close	Prev. close
Jan.	15.70b	15.81	15.75	15.75b	15.84b
Mar.	15.85	16.00	15.78	15.93	15.93
May	15.98	16.05	15.85	15.98	16.01
July	15.86	16.00	15.83	15.92b	15.97
Sept.	15.70b	15.85	15.73	15.80	15.80b
Oct.	15.50b	15.80	15.55b	15.60b	
Dec.	15.25	15.25	15.25b	15.35b	

Sales: 487 lots.

WEDNESDAY, DEC. 19, 1956

	Open	High	Low	Close	Prev. close
Jan.	15.75b	15.95	15.74b	15.75b	15.84b
Mar.	15.95	16.10	15.95	16.00	15.98
May	16.07	16.10	15.99	16.01	15.98
July	15.98b	16.05	15.98	15.98	15.92b
Sept.	15.87b	15.92	15.80	15.79b	15.80
Oct.	15.60b	15.60	15.50b	15.55b	15.55b
Dec.	15.30b	15.25	15.25b	15.25b	15.25b

Sales: 126 lots.

VEGETABLE OILS

Wednesday, Dec. 19, 1956

	Crude cottonseed oil, f.o.b.	Valley	13½a
Southeast		13½a	6@13½a
Texas		13½a	6@14a
Corn oil in tanks, f.o.b. mills		14½a	
Soybean oil, f.o.b. Decatur		14½d	
Peanut oil, f.o.b. mills	18	6@18½a	
Coconut oil, f.o.b. Pacific Coast		11½a	
Cottonseed foots:			
Midwest and West Coast	2	6@2½a	
East	2	6@2½a	

Sales: 87 lots.

OLEOMARGARINE

Wednesday, Dec. 19, 1956

	White domestic vegetable	28
Yellow quarters	30	
Milk churned pastry	28	
Water churned pastry	27	

n—nominal, a—asked, b—bid, pd—paid.

OLEO OILS

Wednesday, Dec. 19, 1956

	Prime oleo stearine (slack barrels)	17
Extra oleo oil (drums)	18½a	
Prime oleo oil (drums)	18½a	

n—nominal, a—asked, b—bid, pd—paid.

Hides sold steady to ½c lower in big packer hide market—Small packer hide market weak—Kip offered steady went without action, with market reported in an easier position—Sheepskin market steady to firm.

CHICAGO

PACKER HIDES: The hide market was generally quiet on Monday of the new week, and the only trade to come out during the day was a car of heavy native steers at 10½c. Branded steers were bid steady, without any sales consummated.

Activity improved Tuesday, but actual volume of sales was not heavy. Prices were steady to ½c lower, depending on selection. Heavy native cows, from most points, sold at 10½c. Chicago heavy native steers also sold at 10½c. Northern light native cows sold at 13½c, and Rivers brought 14½c. Butt-branded steers traded steady at 9c, and Colorados sold at 8½c. A few branded cow hides traded at 9½c for Northerns.

Some selections of hides sold steady at midweek, but Northern branded cows declined, and sold at 9c. Light native cows sold at 13½c and 14½c, heavy native steers and cows at 10½c, and branded steers at 9c and 8½c. Early Wednesday, Northern branded cows sold at 9½c, and Denvers, 8½c.

SMALL PACKER AND COUNTRY HIDES: Limited activity in the small packer or country hide markets early in the week. Offerings of 50@52-lb. average small packer hides were priced at 11½c, and at 12c for some selections consisting mostly of steers' hides. Interest, however, was generally at 11c. Some 54@55-lb. average sold at 10c, and some Ohio 50@52-lb. hides sold at 11½c. The 60-lb. average sold in the Midwest at 9½c, with the trend easier at midweek. The market in the Southwest was reportedly weak, with 45-lb. average hides offered at 12½c, and bid at 12c. Some interest was shown on 42-lb. average at 13½c, but offerings were priced at 14c and no trading was heard. Country 50@52-lb. average straight locker butchers were quoted at 9@9½c, and renderers at 8½c.

CALFSKINS AND KIPSKINS: On Thursday of last week, Northern and River overweight kipskins sold at 25c, and Southwesterns brought 24c. St. Paul kip sold at 30c. There was no trading reported on either calf or kipskins up to early midweek.

SHEEPSKINS: Some improvement took place on shearlings this week.

Some No. 1's sold at 2.40 and 2.20, and fall clips brought 2.75 and 3.00. No. 2 shearlings traded at 1.75. Supplies of No. 3 shearlings continued short, and only nominal quotations of .60@.85 were heard. There was a better undertone to the dry pelt market and, although 26c and 27c were paid again this week, additional offerings were priced 1c over these levels. The pickled skin market was firm, with sales of lambs at 10.50@11.00 and sheep at 12.50@13.00. Offerings were listed at 11.50 on lambs and 13.50 on sheep later.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended	Cor. Week
Lgt. native steers	15	15½@16a
Hvy. nat. steers	10½a	10½@15½a
Br. nat. steers	10½a	11½a
Butt-brnd. steers	9	11½a
Colorado steers	8½a	11a
Texas steers	9a	11a
Light Texas steers	12a	12½a
Ex. igt. Texas steers	15a	15½a
Heavy native cows	10½a	12@12½a
Light nat. cows	13½a@14½a	14½@15½a
Branded cows	10@11½a	11@11½a
Native bulls	8	10½@11a
Branded bulls	7	9½@10a
Calfskins:		
Northerns, 10/15	47½@50a	50a
10 lbs./down	40a	51a
Kips, Nor. Nat., 15/25	30a	33a

SMALL PACKER HIDES

	STEERS AND COWS:	
60 lbs. and over	9@11½a	11@11½a
50 lbs.	11@11½a	13@13½a

	SMALL PACKER SKINS	
Calfskins, all wts.	60@62½a	60@62½a
Kipskins, all wts.	23@24a	23@25a

SHEEPSKINS

	Packer shearlings:	
No. 1	2.00@2.50	2.35@2.75
Dry Peits	28@27	24@25a

	Horschides, Untrim.	10.00@10.00n
		8.50

n—nominal, a—asked, b—bid.

N.Y. HIDE FUTURES

FRIDAY, DEC. 14, 1956

	Open	High	Low	Close
Jan.	11.15	11.35	11.15	11.28b
Apr.	11.50b	11.55	11.50	11.60b
July	11.75b	11.80	11.79	11.80b
Oct.	11.90	12.12	11.90	12.15b
Jan.	12.05b	12.25	12.25	12.30b
Apr.	12.25b	12.35b	12.25b	12.35b

Sales: 31 lots.

MONDAY, DEC. 17, 1956

	Jan.	Apr.	July	Oct.
11.20b	11.25	11.22	11.23b	26
11.55b	11.55	11.60b	11.60b	6b
11.75b	11.80	11.88	11.91	19
12.00b	12.12	12.15b	12.15b	26
12.05b	12.25	12.25	12.25	26
12.25b	12.35b	12.35b	12.35b	26

Sales: eight lots.

TUESDAY, DEC. 18, 1956

	Jan.	Apr.	July	Oct.
11.20b	11.25	11.22	11.23b	26
11.47b	11.55	11.60b	11.60b	6b
11.70b	11.95	11.95	11.95b	19
12.00b	12.25	12.25	12.25	26
12.05b	12.35	12.35	12.35	26
12.25b	12.44	12.44	12.44	26

Sales: 34 lots.

WEDNESDAY, DEC. 19, 1956

	Jan.	Apr.	July	Oct.
11.10b	11.09	10.90	10.90	9b
11.48	11.55	11.60b	11.60b	6b
11.70	11.75	11.68	11.68	19
12.00	12.12	12.18b	12.18b	26
12.05b	12.10	12.10	12.10	26
12.25b	12.35b	12.35b	12.35b	26

Sales: 77 lots.

LIVESTOCK MARKETS...Weekly Review

USDA Report Indicates Cut in Hog Production Will Continue into 1957

About 4 per cent fewer hogs will come to slaughter in the spring and early summer of 1957 than in the like period this year, as a result of a similar reduction in the fall pig crop. Moreover, if farmers stick to their present breeding intentions, the 1957 spring crop will be cut about 2 per cent below 1956 and 9 per cent below the average, foreshadowing a slightly lower level of pork production in the latter part of 1957.

The U. S. Department of Agriculture estimates the number of pigs saved in the fall season of 1956 (June through November) at 36,535,000 head, or 4 per cent, smaller than the 1955 fall crop, but 7 per cent above the 1945-54 average. Fall pig numbers were below last year in all regions except the South Atlantic.

The number of sows farrowing in the fall of 1956 is estimated at 5,215,000 head, or 7 per cent smaller than in the fall of 1955, and about the same as the 10-year average. The percentage decrease in 1956 fall farrowings from 1955 was the same as indicated by farmers' reports last June.

The 7.00 pigs saved per litter compares with 6.81 in 1955 which was the previous high for the fall crop. Favorable farrowing weather in most areas, further specialization of hog production with better management and care have been factors which have contributed to the increase in average number of pigs per litter.

Compared with a year earlier, the monthly distribution of farrowings in the 1956 fall season shows a larger percentage of litters in September, October, and November and smaller percentages in June, July and August.

The 1956 spring pig crop is estimated at 53,136,000 pigs, 8 per cent below 1955. Sows farrowed in the 1956 spring season totaled 7,657,000 head, also 8 per cent less than a year earlier. The number of pigs per litter, at 6.94 was the highest of record for the spring crop, and compares with 6.90 in 1955.

The combined spring and fall pig crops for 1956 is estimated at 89,671,000 head. This is 6,048,000 head, or 6 per cent smaller than the 1955 crop, but 2 per cent larger than the 10-year average.

Farmers' reports on breeding intentions indicate 7,541,000 sows to farrow in the spring of 1957 (December, 1956 through May, 1957). This would be a decrease of 2 per cent from last spring and 9 per cent below average. Compared with 1956, the South Atlantic states show an increase of 1 per cent, while all other regions show decreases.

If the intentions for spring farrowings materialize and the number of pigs saved per litter equals the average, with an allowance for upward trend, the 1957 spring pig crop would be 2 per cent smaller than in 1956, and 4 per cent below the average spring crop. For the Corn Belt, the 1957 spring crop would also be 2 per cent smaller than in 1956.

The number of hogs over six months old (including sows) on farms December 1 this year was reported about 15 per cent less than the number of farms December 1 last year.

Farrowings of the 1956 spring pig crop were the earliest of record, and hogs have been marketed at lighter weights than a year earlier.

See U. S. Cattle Population Of 106,500,000 Head By 1965

Some agricultural economists have predicted that the number of cattle on the farms and ranches of this country will rise to about 106,500,000 head by 1965 as compared with 97,500,000 head on January 1 of this year.

The estimate was made on the basis of previous cattle cycles, the ratio of cattle numbers to human population, and economic factors such as per capita income.

The nation's population is expected to reach 185 million by 1965. Figuring from present trends, the economists expect a 30 per cent increase in per capita disposable income by 1965. The people of this country have traditionally spent about 5½ per cent of their disposable income for meat, according to the National Live Stock and Meat Board.

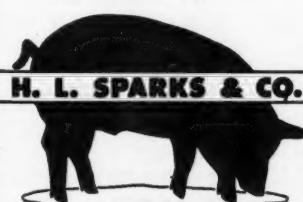
KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection in Oct. 1956, compared with Sept. 1956 and Oct. 1955 is shown below:

	Oct. 1956	Sept. 1956	Oct. 1955
Cattle:	Pct.	Pct.	Pct.
Steers	42.4	45.9	47.2
Heifers	13.1	15.1	13.1
Cows	42.3	38.6	37.5
Bulls and Stags	2.2	2.4	2.2
Total	100.0	100.0	100.0
Canners & Cutters ²	25.0	21.1	22.2
Hogs:			
Sows	6.5	8.7	6.5
Barrows and Gilts	93.2	90.9	93.2
Stags and Boars	.3	.4	.3
Total ¹	100.0	100.0	100.0
Sheep and Lambs:			
Lambs & Yearlings	88.4	91.3	93.0
Sheep	11.6	8.7	7.0
Total ¹	100.0	100.0	100.0

¹Based on reports from packers. ²Totals based on rounded numbers.

²Included in cattle classification.



We will weigh your hogs direct, or sort out of alley, as we have done for years.

LIVESTOCK BUYERS

✓ NATIONAL STOCKYARDS, ILLINOIS
Phones: Upton 5-1860 & 3-4016; Bridge 1-8394
✓ Peoria 6-7851 • Bushnell 462

Mid-West Order Buyers—Located in the heart of the Corn Belt where they raise the Meat Type Hog.



PACKER + K.M. = SATISFACTION!

BLOOMINGTON, ILL.
CHATTANOOGA, TENN.
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FLORENCE, S.C.
FT. WAYNE, IND.
FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.

LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.

OMAHA, NEBR.
PAYNE, OHIO
SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

SERVICE
KENNETH-MURRAY
LIVESTOCK BUYING

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 15, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 12,885 hogs; Shippers, 15,950 hogs; and Others, 23,545 hogs.

Totals: 27,263 cattle, 789 calves, 52,390 hogs, and 7,327 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour..	4,551	3,337	1,404	
Swift ..	5,509	847	4,776	2,005
Wilson ..	1,896	371	1,791	
Butchers ..	8,937	105	1,268	347
Others ..	2,517	...	1,796	702
Totals.	23,410	1,828	14,968	4,459

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour ..	7,691	6,307	1,983	
Cudahy ..	3,482	7,405	1,147	
Swift ..	6,060	8,132	1,600	
Wilson ..	2,964	5,980	593	
R. & C. Pkg. ..	803	
Am. Stores 701	
Corn-husker 1,811	
O'Neill ..	794	
Neb. Beef ..	855	
Eagle ..	231	
Gr. Omaha ..	870	
Hoffman ..	66	
Rothchild ..	1,201	
Roths ..	926	
Kingman ..	1,278	
Midwest ..	122	
Omaha ..	696	
Union ..	958	
Others	6,282	...	
Totals.	31,557	34,106	5,324	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour ..	3,249	860	12,964	2,447
Swift ..	4,793	2,131	15,114	3,290
Hunter ..	1,528	...	8,696	
Hell	2,117	
Krey	6,188	
Totals.	9,570	3,091	45,077	5,737

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour ..	3,552	1	4,783	1,244
S. C. Dr. Beef ..	3,101	
Swift ..	4,129	...	5,701	3,067
Butchers ..	959	
Others ..	9,811	2	18,876	912
Totals.	21,551	3	29,360	5,223

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy ..	1,920	473	2,139	...
Dunn ..	85	
Sunflower ..	59	
Dold ..	19	...	674	
Excel ..	845	
Kansas ..	763	
Armour ..	43	...	1,037	
Swift	1,026	
Others ..	1,126	...	44	452
Totals.	4,860	473	2,857	2,515

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour ..	2,207	374	1,053	656
Wilson ..	2,471	410	921	1,247
Others ..	2,882	330	1,255	...
Totals.	7,560	1,114	3,229	1,903

*Do not include 1,563 cattle, 394 calves, 10,671 hogs and 1,135 sheep direct to packers.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour ..	2,076	17	...	1,634
Swift ..	1,677	137	5,636	1,833
Cudahy ..	1,133	51	6,514	103
Wilson ..	376	...	3,777	
Others ..	8,871	91	1,377	367
Totals.	12,333	296	13,727	7,714

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers ..	2,142	7,240	5,885	1,308
Butchers ..	3,021	1,808	185	308
Totals.	5,163	9,048	6,070	1,616

TOTAL PACKER PURCHASES

Week ended	Prev. week	Same week
Dec. 15	1955	1955
Cattle ..	143,267	199,298
Hogs ..	201,774	318,209
Sheep ..	41,818	76,526
Totals.	381,860	506,033

CANADIAN KILL

Inspected slaughter of livestock in Canada in November 1956 compared with November 1955, as reported by the Canadian Department of Agriculture:

Average dressed weights of livestock slaughtered in the two months were:

	Nov. 1956	Nov. 1955
Cattle ..	177,361	157,535
Calves ..	68,335	60,708
Hogs ..	451,356	327,874
Sheep ..	107,996	104,300

Stockyards same week 1955.

Includes Brooklyn, Newark and Jersey City.

Includes St. Paul, Se.

Includes St. Paul, Newp., Minn., and Madison, Milwaukee, Green Bay, Wis.

Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.

Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak.

Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.

Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.

Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Dec. 15, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹ ..	12,521	9,256	68,248	35,760
Baltimore, Philadelphia ..	8,531	1,836	28,505	3,235
Cin., Cleve., Detroit, Indpls. ..	12,583	7,203	98,835	17,318
Chicago Area ..	27,718	7,149	65,165	7,971
St. Paul-Wis. Areas ² ..	33,490	35,622	126,352	15,460
St. Louis Area ³ ..	17,939	6,296	86,247	9,701
Sioux City-S. Dak. Area ⁴ ..	19,293	...	75,138	13,322
Omaha Area ..	35,646	1,048	81,423	12,237
Kansas City ..	19,378	3,562	36,600	6,662
Iowa-S. Minn. Areas ⁵ ..	32,721	16,372	113,419	33,724
Louisville, Evansville, Nashville, Memphis ..	11,804	8,412	51,877	N.A.
Georgia-Alabama Area ⁶ ..	7,419	3,967	38,361	N.A.
St. Jo ⁷ , Wichita, Okla. City ..	21,855	4,944	55,910	12,991
Ft. Worth, Dallas, San Antonio ..	21,771	8,491	22,589	10,341
Denver, Ogden, Salt Lake City ..	18,019	902	17,685	18,025
Los Angeles, San Fran. Areas ⁸ ..	28,470	3,818	36,150	20,344
Portland, Seattle, Spokane ..	8,429	1,532	17,482	6,448
GRAND TOTALS ..	343,590	118,980	1,220,075	229,647
Weeks same week 1955 ..	315,262	118,226	1,601,497	230,210

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Se. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for special grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended December 8 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

	GOOD STEERS UP TO 1000 lbs.	VEAL CALVES	HOGS* GRADE B ¹ DRESSED	LAMBS GOOD
Stockyards	1956	1955	1956	1955
	1956	1955	1956	1955
Toronto	\$19.81	\$19.50	\$23.13	\$22.32
Montreal	22.90	22.80	31.80	23.25
Winnipeg	18.00	17.80	24.50	24.19
Calgary	17.91	17.35	15.40	17.34
Edmonton	16.85	16.75	16.75	17.00
Lethbridge	17.50	17.00	27.65	26.00
Pr. Albert	16.00	18.25	16.50	27.75
Moose Jaw	17.15	17.50	16.00	17.00
Saskatoon	17.50	16.75	17.00	19.50
Regina	17.50	16.85	18.00	18.00
Vancouver	17.00	18.00

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during week ended December 14:

	Cattle	Calves	Hogs
Week ended December 14 ..	2,742	1,325	24,503
Week previous (five days) ..	3,480	1,171	10,327
Corresponding week last year ..	3,244	1,675	23,096

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Dec. 19 were as follows:

CATTLE: Cwt.	Steers, prime ..	Steers, good ..	Heifers, choice ..	Heifers, good ..
Steers, choice ..	\$20.00	only	16.50	16.00
Steers, good ..	16.50	16.00	16.00	16.00
Heifers, choice ..	16.00	16.00	16.00	16.00
Heifers, good ..	16.00	16.00	16.00	16.00
Cows, util. & com'l. ..	8.00	6.00	10.00	10.00
Cows, can. & cut. ..	8.00	6.00	10.00	10.00
Bulls, util. & com'l. ..	12.50	12.00	14.00	14.00
Bulls, can. & cut. ..	10.50	10.00	12.50	12.50
Bulls, util. & com'l. ..	12.00	11.00	13.50	13.50
Bulls, can. & cut. ..	10.50	10.00	12.00	12.00
Calves, gd. & ch. ..	14.00	14.00	16.00	16.00

HOGS: Cwt.	Steers, prime ..	Steers, gd. & ch. ..	Heifers, prime ..	Heifers, gd. & ch. ..
Steers, stand & gd. ..	\$20.00	16.00	18.00	16.00
Steers, gd. & ch. ..	13.50	10.00	18.00	16.00
Heifers, gd. & ch. ..	16.00	16.00	18.00	16.00
Cows, util. & com'l. ..	8.00	6.00	11.50	11.50
Cows, can. & cut. ..	8.00	6.00	9.00	9.00
Bulls, util. & com'l. ..	12.00	10.00	13.50	13.50
Bulls, can. & cut. ..	10.50	10.00	12.00	12.00
Bulls, gd. (beef) ..	10.50	10.00	12.00	12.00

HOGS: Cwt.	U.S. 1-3, 180/200 ..	U.S. 1-3, 200/220 ..	U.S. 1-3, 220/240 ..	U.S. 1-3, 240/270 ..
U.S. 1-3, 180/200 ..	16.00	16.00	17.00	17.00
U.S. 1-3, 200/220 ..	16.25	16.25	17.25	17.25
U.S. 1-3, 220/240 ..	16.50	16.50	17.50	17.50
U.S. 1-3, 240/270 ..	16.75	16.75	17.75	17.75
U.S. 1-3, 240/270 ..	16.25	16.25	17.25	17.25
U.S. 1-3, 270/300 ..	16.50	16.50	17.50	17.50
Sows, U.S. No. 1-3, 180/360 ..	15.25	15.25	16.25	16.25

LAMBS: Cwt.	Choice ..	Choice ..	Good & choice ..	Good & choice ..
Choice ..	18.00	18.50	19.00	19.50
Good & choice ..	16.50	18.00	17.50	19.00

the week
ported by

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Dec. 15, 1956, compared:

CATTLE

Week	Cor.	ended	Prev. Week	Dec. 15	Week	1955
Chicago	27,263	27,435	24,778	27,263	27,435	24,778
Kan. City	25,238	24,477	19,356	25,238	24,477	19,356
Omaha	31,974	32,470	28,513	31,974	32,470	28,513
E. St. Louis	12,961	14,351	10,988	12,961	14,351	10,988
St. Joseph	14,831	12,647	12,647	14,831	12,647	12,647
Sioux City	12,552	14,771	12,504	12,552	14,771	12,504
Wichita	5,246	5,984	4,935	5,246	5,984	4,935
New York	10,631	12,574	13,300	10,631	12,574	13,300
Jer. City	13,033	12,492	13,066	13,033	12,492	13,066
St. Paul	18,042	15,371	...	18,042	15,371	...
Milwaukee	5,100	4,938	4,242	5,100	4,938	4,242
Totals	157,191	198,838	163,559	157,191	198,838	163,559

HOGS

Week	Cor.	ended	Prev. Week	Dec. 15	Week	1955
Chicago	36,430	31,005	51,750	36,430	31,005	51,750
Kan. City	14,960	15,958	14,455	14,960	15,958	14,455
Omaha	55,304	66,698	90,978	55,304	66,698	90,978
E. St. Louis	45,077	44,189	45,256	45,077	44,189	45,256
St. Joseph	36,724	58,104	...	36,724	58,104	...
Sioux City	20,847	29,720	41,750	20,847	29,720	41,750
Wichita	13,699	15,119	16,232	13,699	15,119	16,232
New York	68,534	64,376	68,534	68,534	64,376	68,534
Jer. City	13,900	18,255	25,821	13,900	18,255	25,821
Cincinnati	12,250	16,235	...	12,250	16,235	...
Denver	14,088	13,063	...	14,088	13,063	...
St. Paul	54,163	89,436	...	54,163	89,436	...
Milwaukee	6,037	6,095	9,136	6,037	6,095	9,136
Totals	288,884	407,625	527,690	288,884	407,625	527,690

SHEEP

Week	Cor.	ended	Prev. Week	Dec. 15	Week	1955
Chicago	7,327	9,430	7,395	7,327	9,430	7,395
Kan. City	4,459	5,553	5,089	4,459	5,553	5,089
Omaha	7,623	10,342	10,569	7,623	10,342	10,569
E. St. Louis	5,737	6,123	6,616	5,737	6,123	6,616
St. Joseph	10,453	6,940	...	10,453	6,940	...
Sioux City	8,288	4,584	3,206	8,288	4,584	3,206
Wichita	2,063	1,134	1,240	2,063	1,134	1,240
New York	14,820	44,658	48,820	14,820	44,658	48,820
Jer. City	3,038	3,851	2,028	3,038	3,851	2,028
Cincinnati	12,250	16,235	166	12,250	16,235	166
Denver	13,750	13,946	...	13,750	13,946	...
St. Paul	9,143	9,355	...	9,143	9,355	...
Milwaukee	1,613	1,211	1,862	1,613	1,211	1,862
Totals	97,698	120,428	99,726	97,698	120,428	99,726

*Cattle and calves.
†Federally inspected slaughter,
including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter,
including directs.

CANADIAN KILL

Inspected slaughter of
livestock in Canada for
week ended December 8:

CATTLE

Week	Cor.	ended	Same	Dec. 8	week	1956
Western Canada	19,342	18,560	19,342	18,560	19,342	18,560
Eastern Canada	19,097	18,310	19,097	18,310	19,097	18,310
Totals	38,439	36,870	38,439	36,870	38,439	36,870

HOGS

Week	Cor.	ended	Same	Dec. 8	week	1956
Western Canada	54,704	73,643	54,704	73,643	54,704	73,643
Eastern Canada	54,453	66,545	54,453	66,545	54,453	66,545
Totals	109,157	140,188	109,157	140,188	109,157	140,188

BEEF

Cwt.	Dec. 8	1956	Dec. 8	1956	Dec. 8	1956
\$23,000/25.50	16,000	16,500	16,000	16,500	16,000	16,500
16,000/23.00	14,000	16,500	14,000	16,500	14,000	16,500
21,000/22.00	18,000	16,500	18,000	16,500	18,000	16,500
18,000/21.00	15,000	16,500	15,000	16,500	15,000	16,500
15,000/19.50	12,000	16,500	12,000	16,500	12,000	16,500
8,000/9.50	5,000	16,500	5,000	16,500	5,000	16,500
9,500/11.50	6,000	16,500	6,000	16,500	6,000	16,500
None qtd.						

Receipts of livestock at
Jersey City and 41st st.,
New York, market for week
ended Dec. 15:

Cattle

Cattle	Calves	Hogs	*Sheep
Salable	211	125	22
Total (incl. directs)	3,463	764	26,252
Prev. week:			8,350
Salable	230	90	...
Total (incl. directs)	3,517	654	23,910
11,440			

Receipts of livestock at
Jersey City and 41st st.,
New York, market for week
ended Dec. 15:

Cattle	Calves	Hogs	*Sheep
Salable	211	125	22
Total (incl. directs)	3,463	764	26,252
Prev. week:			8,350
Salable	230	90	...
Total (incl. directs)	3,517	654	23,910
11,440			

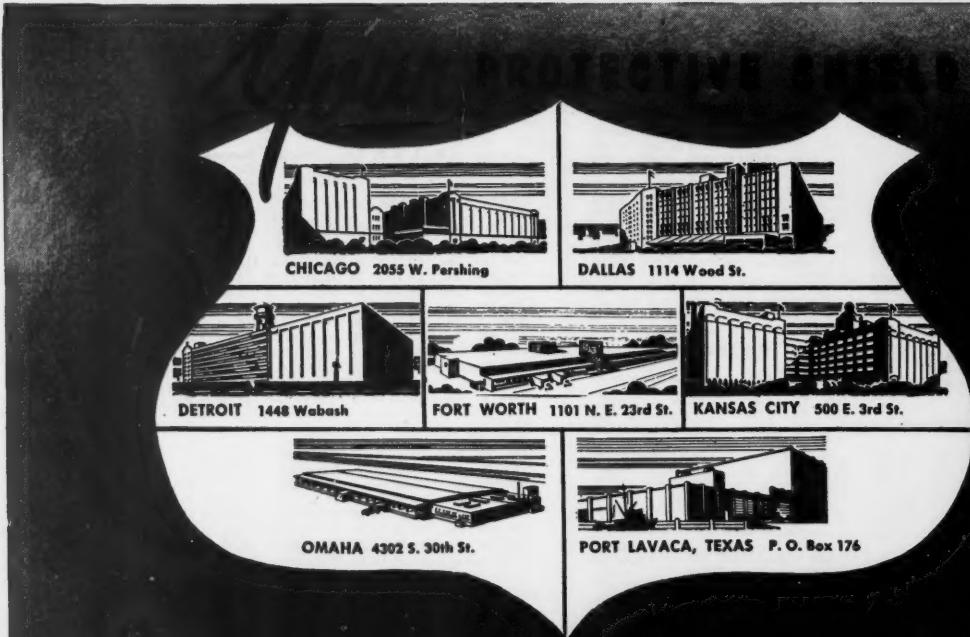
*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
Dec. 13	3,916	170	15,057
Dec. 14	1,001	217	9,312
Dec. 15	133	54	4,188
Dec. 17	23,037	228	12,831
Dec. 18	6,500	400	14,000
Dec. 19	10,000	300	16,500
Week			
so far	39,587	928	43,331
Wk. ago	32,678	650	44,636
Yr. ago	31,974	53,158	7,290
2 years			
ago	29,019	843	46,729
2 years			
so far	19,467	50	6,840
Wk. ago	23,835	73	5,910
Yr. ago	16,386	64	12,837
2 years			
ago	10,622	67	7,675
2 years			
so far	19,467	50	6,840
Wk. ago	23,835	73	5,910
Yr. ago	16,386	64	12,837
2 years			
ago	10,622	67	7,675
2 years			
so far	19,467	50	6,840
Wk. ago	23,835	73	5,910
Yr. ago	16,386	64	12,837
2 years			
ago	10,622	67	7,675
2 years			
so far	19,467	50	6,840
Wk. ago	23,835	73	5,910
Yr. ago	16,386	64	12,837
2 years			
ago	10,622	67	7,675
2 years			
so far	19,467	50	6,840
Wk. ago	23,835	73	5,910
Yr. ago	16,386	64	12,837
2 years			
ago	10,622	67	7,675
2 years			
so far	19,467	50	6,840
Wk. ago	23,835	73	5,910
Yr. ago	16,386	64	12,837
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ago	10,622	67	7,675
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so far	19,467	50	6,840
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so far	19,467	50	



United States Cold Storage Corporation

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITION WANTED

MANAGEMENT CONSULTANTS

Let us help you with your problems in Organization, Management, Production, Labor Relations, Sales and Marketing.

LEE B. REIFEL & ASSOCIATES
216 Bank of Wood County Bldg.
Bowling Green, Ohio

CONSULTANT

Sausage expert with a lifetime of varied experience, practical and supervisory. Fully capable of solving the most delicate problems in the shortest period of time. Daily, weekly and monthly rates. Will travel anywhere. W-450, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PRACTICAL PLANT SUPERINTENDENT

Experience covers hog and beef killing, cutting, curing, processing, rendering, manufacturing and general plant operations including mechanical maintenance, handling of labor problems and costs. Prefer medium sized plants. Presently employed as plant superintendent and can supply satisfactory references as well as reason for desiring change. W-453, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMANAGER and BEEF MAN: 27 years' experience—procurement, slaughtering, boning, breaking, full line sales, beef, pork, small stock, edible and inedible products, yields and costs. W-484, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

HELP WANTED—SAUSAGE KITCHEN

Wanted young man to take full charge of sausage kitchen and smoking. Position is in connection with meat fabrication plant, good salary, but must have excellent record and be able to furnish same. All replies strictly confidential. Position is in Alaska. Write to:

Anchorage Cold Storage Co., Inc.
P. O. Box 39
Anchorage, Alaska

HELP WANTED

GENERAL MANAGER WANTED

\$40,000.00 PER ANNUM PLUS

By nationally known up-to-date B.A.I. beef and pork packer. Salary, \$40,000.00 per annum plus share of net profits to a man of proven business ability with all-around qualifications from buying livestock to processing, packing, canning, sales, advertising and promotion of all kinds. Our various cuts of beef and pork also canned goods are nationally known. Answers definitely confidential. Please give details of experience and qualifications.

W-485, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

SALESMANAGER: Experienced man wanted to take complete charge of sales for growing mid-western plant. State experience, age and salary requirements. W-486, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Wanted for a small federally inspected plant. Character and background must be excellent. Must have a knowledge of yields, costs, and packaging. Must have outstanding references. W-487, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

A TOP FLIGHT: Working sausage foreman who has knowledge of making an A-1 full line of products. Must be of high character and have good references. W-488, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Wanted for south Texas plant. Must be fully experienced in all types of sausage and loaf manufacture. Send resume of your experience to Box W-481, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: With car to cover well established territory. Must have experience selling seasonings, cures, binders, specialty items. Our company has been in this business for many years. Salary, expenses and car allowance. Write to Box W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE KITCHEN

WANTED: Young man, to assist sausage maker who can help on smoking, chopping, stuffing and linking. This is for a plant in midwest Indiana. State salary expected and past performance. All information held strictly confidential. W-459, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Capable rendering plant superintendent for new plant with tremendous potential, soon to be constructed in the south. Must be thoroughly experienced with all phases of plant operation and machinery. Stock ownership considered, but not required. Write complete qualifications to Box W-490, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

ANDERSON EXPELLERS

★ All Models. Rebuilt, guaranteed.
We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Pa.

HOG • CATTLE • SHEEP
SAUSAGE CASINGS
ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

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